

BEST SUMMER CAMPS
(for adults!)

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Sunset

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ESCAPES IN
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*The garden is a constant
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CABIN FERVOR

Along Washington's Lake Chelan, a family built a house that mimics camp life—but with all the comforts of home. *By Sarah Latta*

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SUMMER CAMP (FOR GROWN-UPS)

Want to become a grilling superstar? Or a skateboard master? There's a camp for that. Here are 13 great places for the big kids to learn something new.

By Jenna Scatena

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EDIBLE GARDEN PARTY

When Erin Scott entertains in her Berkeley backyard, she keeps it simple and seasonal—and so delicious, most guests don't realize they're eating gluten-free.

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California's Leonard Lake Reserve is a tranquil spot for a family reunion (see page 19). Cover photograph by Thomas J. Story.



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LS: Low sodium; V: Vegetarian;
VG: Vegan

Our full guide to nutrition,
ingredients, and techniques:
sunset.com/cookingguide.



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CAMP DREAMS

I WAS NEVER ENTHUSED about summer camp. A bookish introvert, I was enchanted by the idealized version of nature found in *Charlotte's Web*. Spending a week in a bunkhouse with a dozen perky, athletic girls and a host of actual spiders? Not really my thing.

But the grown-up camps now proliferating across the West—that has me excited. To learn new things in a beautiful setting, end each day with great food and wine, and unplug from my endlessly beeping devices (and maybe get a massage too) ... sign me up!

Sunset's staff is equally jazzed by the trend. "Going away for a week and indulging in your dorky little project—and not living in a drippy sad tent—sounds like heaven," says senior travel editor Andrea Minarcek, who dreams of a weeklong version of the wine and craft nights she schedules with girlfriends, as well as mastering kiteboarding in her favorite place, Oregon's Hood River.

Digital managing editor Erika Ehmsen, summer camp-less as a child, is jealous of her kids' camp-honed mastery of LEGO robots and skate bowling. As a result, she wants the complete reversion experience: "The camp I most want to go to is one of the simplest in San Francisco: Silver Tree, in Glen Canyon. A patch of woods in the middle of a city, with a creek, amazing geology, crafts like ridiculously useless plastic lanyards, Thursday night s'mores with camp songs, and *kickball*."

Assistant travel editor Megan McCrea would opt for mind/body immersion (yoga, art history, and rock climbing are on her list), while *Sunset's* art department is evenly split between crafting (Craft + Community camp at the Ace Hotel in Palm Springs) and a cooking boot camp run by chefs. (The one constant: *Everybody* wants wine.)

The good news is that whatever skill you dream of mastering, there's likely a weeklong or even long-weekend course (see page 74) that will put you on the road to doing so. Best of all, you're sure to make friends—or "find your tribe" as Minarcek puts it—along the way. Whether I head out to learn something new or just gather my own tribe for a reunion this summer (see page 19 for ideas), I have made one promise to myself. I'm going to spend a whole week rediscovering the joy of doing just one thing at a time, uninterrupted by the frenetic flow of news and ceaseless urge to share and document. Mastering mono-tasking—that's my kind of sport.

Write and tell us how you're unplugging this summer.

PEGGY NORTHROP, EDITOR-IN-CHIEF

@Peggy_Sunset | readerletters@sunset.com



Our May cover featured a prototype for a new teardrop camper—and inspired dozens of readers to write in about their own favorites. DIYers, take note: Dena Petersen, a doctor from Tucson (above right), built a teardrop with plans bought from *bigwoodycampers.com* despite "almost no carpentry experience"—hanging a *Sunset* cover in her garage for inspiration as she worked. "Anyone could build one if they tried!" she says.

Dana Ebbs (top center) of Lodi, California, sent pictures of the camper (including an amazingly efficient kitchen) built by husband Forrest in 2005. We're impressed!

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HOME

V O L V O



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BEST OF THE WEST

WHAT WE'RE TRACKING THIS MONTH

BEST
TREND

Big things with small prices are coming in the burger-and-fries world. We're waiting impatiently for the promised fall debut of LocoL, the healthy fast-food joint that Bay Area chef Daniel Patterson and Los Angeles' Roy Choi are opening in L.A.'s Watts and S.F.'s Tenderloin. How healthy? Their burger will be two-thirds beef, and one-third tofu and grains. How cheap? Just two bucks. In the meantime, sharing a shopping center north of downtown Napa with the likes of Trader Joe's, Heritage Eats is already bringing locally raised pork, beef, and chicken to the masses (well, the masses that can afford to live in wine country) in the form of \$10 sandwiches, wraps, salads, and rice bowls inspired by street food. (We like the Jamaican jerk chicken on bao buns.) The trickle-down effect is real—at least when it comes to fast food. LocoL: welocol.com. Heritage Eats: \$; 3824 Bel Aire Plaza, Napa; heritageeats.com.

DANIEL PATTERSON
AND ROY CHOI

HAPPIER MEALS

BEST DAYS TO REMEMBER

1958

JULY 9

The largest tsunami in recorded history wrecks relatively deserted Lituya Bay, on the Alaskan panhandle—two men are killed.

1881

JULY 14

The fugitive cop killer Billy the Kid is shot to death by Sheriff Pat Garrett in Fort Sumner, New Mexico. He really was just a kid: 21 years old.

2006

JULY 15

The first public mention of Twittr—as the 140-character chronicle of our times is first called—appears in the tech blog GigaOm. #dawnofthe twitterverse

1965

JULY 24

Conservationist and hotelier Laurance S. Rockefeller unveils his Mauna Kea Beach Hotel on Hawaii's Big Island, forever altering the vacation habits of well-off Californians.

1897

JULY 25

Jack London drops out of the University of California, Berkeley, to join in the Klondike Gold Rush. He never does find any gold, but there he meets the dog that will inspire his novel *The Call of the Wild*.



Living classics

YES, THEY'RE REAL!

BEST OLD + NEW SOCIAL

One of our all-time favorite sea-and-sand getaways is Laguna Beach, California, for its achingly cute downtown, not one but two summer-long arts festivals, and the spectacle we never tire of: Pageant of the Masters. For 82 seasons now, Lagunatics young and old have been volunteering to spend two months posing nightly in tableaux vivants that mimic famous works of art. Each year, there's a different theme: 2015's is "the pursuit of happiness." (The advance favorite is *Betsy Ross Presenting Flag*, above, based on an Edward Percy Moran painting.) Not all of Laguna Beach's appeal is old school, though. South Laguna has come into its slightly hipper own in the past few years: We recommend checking out the vintage leather belts at Twig, an Endless Summer Bowl (Greek yogurt, watermelon, lime, and mint) at Active Culture, and—to bring things full circle—Mariko Ishii's arboreal linocut prints next door at the Festival of Arts' FOASouth annex (up until July 13). *Pageant of the Masters: From \$15; Jul 8–Aug 31; foapom.com. Twig: twigoflaguna.com. Active Culture: \$; activeculturecafe.com.*



BEST IS YET TO COME

ANOTHER BRICK IN THE WALL

You might think that Ronald Rael and Virginia San Fratello have enough on their plates: classes to teach (architecture at the University of California, Berkeley, and design at San Jose State, respectively); an atelier to run (Rael San Fratello); plus the odd book to write and award to accept. But the Oakland-based pair has yet another venture, Emerging Objects, which uses 3-D printing to explore new building materials. For instance, passive-cooling ceramic bricks, which, if wet, will chill the air passing through them. (Another way to use your gray water!) These are just a prototype, but potential manufacturers, step right up. Sun-belt dwellers await. *emergingobjects.com.*

BEST EXCUSE TO VISIT MONTANA

A FESTIVAL RUNS THROUGH IT

Forest fires, fly-fishing, and family drama: Who could it be but Norman Maclean, the Big Sky bard? From July 10 through 14, a new festival called In the Footsteps of Norman Maclean takes over Seeley Lake, Montana, where Maclean and his father built a summer cabin in 1922, and his classic novella *A River Runs Through It* is set. (Yes, the Brad Pitt film will be screened, for free, Saturday night at the Seeley Lake Fire Hall.) Along with tours of his favorite fishing holes on the Blackfoot, the river in question, and panel discussions of his works (novelist Pete Dexter will be the keynote speaker), there will be two daylong expeditions up to Mann Gulch, north of Helena, where the infamous 1949 conflagration Maclean investigated in his book *Young Men and Fire* killed 13, leaving behind hard lessons that we're still absorbing. *From \$25; macleanfootsteps.com.*



RIGHT: JEFFERY CROSS

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Suds city

In the ever-more-crowded field of cities vying to be craft-beer capital of the West (Fort Collins! San Diego!), Portland is making its move. Restaurateur Kurt Huffman is opening a massive brewpub in the Inner Southeast called Loyal Legion, which boasts 99—yes, 99—beers on tap, all from Oregon. The food's local too: specifically, Olympia Provisions charcuterie. Also, the 28th annual Oregon Brewers Festival takes over Tom McCall Waterfront Park for five days, starting July 22, and then next month, its all-organic counterpart sets up in Overlook Park. Finally, leave it to a Portland company to invent a pressurized, insulated growler (at right)—it's almost like carrying your own tap. A Kickstarter project, the uKeg is supposed to be ready this month. (Even if it's not, you won't go thirsty.) *Loyal Legion*: 706 S.E. Sixth Ave. *Festivals*: oregonbrewfest.com, naobf.org. *UKeg*: growlerwerks.com.



BEST
MOMENT OF
AWESOME



FREE BIRD

Sometimes we run across something so cool, we just have to share it. Like this little sleeping shed made by Alex Wyndham, a designer based in Santa Barbara (alexwyndham.com).

A while back, Wyndham had signed on to rebuild a friend's

cabin destroyed by the 2008 fires in Los Padres National Forest. He needed a base of operations, so for about \$5,000, he built this to camp out in. "I wanted it to blend into the hillside," Wyndham says, "and I also wanted it to be like a nursery for natives, so I planted lupines, poppies, and coastal grasses on its roof. Now you can't see it at all from above." Called Hawk House, the 7- by 9-foot structure has salvaged redwood bark on the walls—naturally fire-resistant—and winglike doors on either end, to let the breezes through. His friend's place is finished now, but Wyndham still uses Hawk House a few times a year. Makes us wish we, too, had a sunny patch of slope for such a fun project.

FROM TOP: JEFFERY CROSS, ALEX WYNDHAM

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bickering
with your
mouths
full,

and drawers
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WINE TIME

Melody Fuller, founder of the inaugural Oakland Wine Festival, spills the grapes.



There's no shortage of places to sip a casual glass in the Bay Area—or events that pair many sips and bites. But when was the last time you took a deep dive with a vintner at a wine festival?

Former Oakland community-relations strategist (and now wine writer) Melody Fuller saw a need to be met. As she says, “When I travel, I get to meet with winemakers. Why shouldn't everybody else get that too?” The result: a gathering of hand-selected winemakers to be held at her alma mater, Mills College, on July 18.

Walk us through the day. I picked the winemakers I'd love to hear on a panel—from Napa Valley, Sonoma County, throughout California, and Italy and France—for the morning master classes and seminars. We're also doing intimate luncheons, where each vintner will be seated with seven people. In the afternoon, people will sit with a winemaker in groups of five, and they'll get 20 minutes to taste two wines. Then a series of receptions—our fabulous chefs from Oakland will be plating—and winemaker dinners.

Chefs—who? James Syhabout at Commis, Tanya Holland from Brown Sugar Kitchen, Paul Canales from Duende... do you want me to keep going? I call them our Oakland All-Stars.

And why Oakland? At Sonoma and Napa and Central Coast tasting rooms, a huge part of their business comes from Oakland-area zip codes. We would not get Smith-Madrone, Rombauer, Silverado, Opus One, Pride, and Hestan if the market weren't here. When people talk about the new Oakland, I say, “No, you are new to Oakland!” We've always had a deep, rich food history. When I was growing up, my parents took me down to Swan's Market and Housewives' Market. *That* was the first farm-to-table.

From \$220; oaklandwinefestival.com.

ILLUSTRATION: CARL DETORRES

BEST IMAGE

Taken after a Veterans Day parade, this relic of San Francisco's Folsom Street, circa 1980, appears in *Janet Delaney: South of Market*, at the de Young Museum through July 19. \$10; deyoung.famsf.org.

Rocky Mountain highs

Summer means it's time to head for the hills. Here are three hotels that'll help elevate your vacation—literally.

BEST NEW ROOMS



Hotel Jackson, Jackson, WY

Channeling Deadwood by way of Downton Abbey, the new-this-month 58-room Hotel Jackson combines suede headboards with reclaimed barn siding. And, of course, even though it's in the center of town, it's also on the doorstep of the Grand Tetons. From \$399; hoteljackson.com.

Vasquez Creek Inn, Winter Park, CO

Last fall, the people behind Devil's Thumb Ranch Resort & Spa, outside of town, opened this Alpine-y gasthaus for the ski crowd. But its 15 rooms put you within easy range of great mountain biking too, and Rocky Mountain National Park is an hour's drive north. From \$150; vasquezcreekinn.com.

The Lark, Bozeman, MT

Open since April, The Lark's 38 rooms bring back some of our favorite (design) hits of the 1970s: platform beds, those molded plastic chairs we had in elementary school, an ever so casually draped sheepskin. Plus, Bozeman makes a terrific launching pad for Yellowstone adventuring. From \$189; larkbozeman.com.

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GROUP
GETAWAYS



FUN FOR ALL

The most memorable summer breaks are the ones shared with people you love. Here are 12 great spots for families, couples, and just plain friends.

Leonard
Lake, CA

p. 20



FAMILY GETAWAYS

Sure, an entire nation was scarred by *National Lampoon's Vacation*. (Griswold parents and children drive west with cranky Aunt Edna and her mean dog, both of whom die.) But multigenerational summer vacations *can* be fun. The trick is picking a destination where everyone, from toddlers to grandparents, has stuff to do. Take over a sprawling private property where you don't have to worry about your squealing kids bugging strangers. Or forgo any possible family squabbling by traveling with an outfitter who makes every decision—not to mention dinner—for you.

EVERYONE INTO THE WATER *Leonard Lake Reserve, Ukiah, CA*

You know that lakeside summer cabin you've always wished you owned? Well, four of them can be yours, if only for a three-day weekend. Down a long, rambling dirt road in Northern

FROM LEFT: THOMAS J. STORY (2)



Leonard Lake Reserve

California's Mendocino County is **Leonard Lake Reserve**, a family-owned, off-the-grid compound whose attractions range from the traditional (canoeing, swimming) to the contemporary (a new outdoor pizza oven). Rent all four separate houses—a total of 10 bedrooms and a few open lofts—and you can gather three dozen people here.

WHY IT'S GREAT FOR FAMILIES

Kids can fish off the dock, parents can take a woodsy walk, and grandparents can paddle a rowboat into the middle of the lake and remember what summers used to be like. *From \$2,300 for up to 36, \$40 each additional guest; leonardlake.reserve.com.*

THE FAMILY THAT PEDALS TOGETHER *Backroads Family Trips*

Imagine a vacation with the whole extended family where no one has to make a plan—or lift a finger. **Backroads**, the 36-year-old Berkeley-based travel company with hiking, biking, and multisport trips around the world, has always been popular with active, outdoorsy types—and, increasingly, with families. Its group biking, hiking, and rafting trips range from Alaska's Kenai Peninsula to Hawaii's Big Island to Montana's Glacier National Park. One especially good excursion is new this year: a five-day Southern California bike trek that takes you around Santa Barbara and then inland to Ojai, with stops for beachgoing and wine tasting along the way. Camping? Forget about it—you'll stay in resort hotels.



WHY IT'S GREAT FOR FAMILIES

More activity, less decision making by consensus. Bonus: Knowledgeable trip leaders also double as the world's best babysitters, grilling with the kids while you relax over dinner. *From \$2,098 for 5 days, including meals (reduced rates for kids); backroads.com/family-vacations.*

A CLASSIC REVIVED *Sun Valley Lodge, ID*



Families have been coming to this Idaho mountain resort for almost 80 years—and the decades were starting to show. But now, as part of a multimillion-dollar renovation, the baronial **Sun Valley Lodge** has reopened to welcome the next generation of hikers/bikers/golfers (and, in winter, skiers). The main improvements are in the guest quarters: fewer but more spacious rooms with amenities including fireplaces, soaking tubs, and mountain views from wall-length windows.

WHY IT'S GREAT FOR FAMILIES

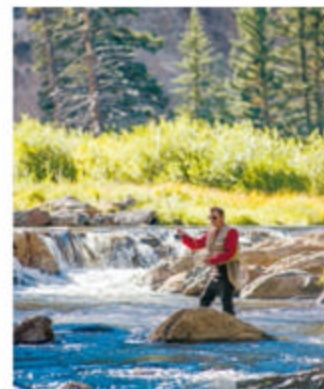
Kids can ice-skate (yes, even in summer) or cannonball into the heated pool while Grandpa kicks back by the firepit and orders lunch; teenagers can bowl on six newly refurbished 1950s lanes; and Mom can steal away for a yoga class/sauna/steam/massage in the new 20,000-square-foot spa. *From \$329; sunvalley.com.*

A TRIP TO THE CLOUDS *The Broadmoor, Colorado Springs*

This isn't your grandparents' Broadmoor—although they may have summered at the 779-room grande dame of Rocky Mountain resorts (and still can). In August 2014, the historic 1918 property went tastefully rogue, adding a wilderness experience 3,000 feet above the resort itself. At the summit of Cheyenne Mountain sits **Cloud Camp**, with a main lodge and 11 one- and two-bedroom cabins scattered around a lawn backed by views of the Front Range. Granted, it's a major splurge, but the West doesn't get any more spectacular. Down along the trout-filled Tarryall River, you'll find another new Broadmoor camp too: **Fishing Camp** opened this spring, with seven restored miners' cabins and a grand lodge.

WHY IT'S GREAT FOR FAMILIES

Kids can ride mules to Cheyenne Mountain's 9,200-foot summit while their parents do the three-hour hike. Or heck, everyone can hop a mule. At the top, Dad, don't worry about grilling burgers for your clan—the Broadmoor chefs have you covered. *Cloud from \$900, Fishing from \$640, including meals and activities; broadmoor.com.*



GIRLS' GETAWAYS

Single, married, harried, it doesn't matter—even women who have it all occasionally like to leave it all. And, of course, drag their friends with them. The trick here is to carefully gauge what kind of vacation you and your friends want—and can afford. Feeling athletic and adventurous? Surf camp, sure. Meditative? Yoga on Maui. Spa- and budget-minded? You'll be amazed by how much luxury you can enjoy—for not much money—on an off-season Arizona weekend.

WINE & WILDERNESS *Rogue River, OR*



The only thing better than hiking or rafting your way along the Wild and Scenic stretch of the Rogue River is to be greeted at day's end with a glass of Southern Oregon Viognier or Syrah. That's what you do on wine-tasting trips with **Rogue Wilderness Adventures**. On the hiking trips, you cover a total of 40 miles over four days, spending three nights in different wilderness lodges. On the rafting ones—new this year—you tackle the Rogue's class II through IV rapids, camping two nights and staying in a lodge the other. On both, you spend evenings sipping Southern Oregon wines poured by an in-house sommelier.

WHY IT'S A GREAT GIRLS' TRIP

Some women like to tour Napa in a stretch limo; others appre-

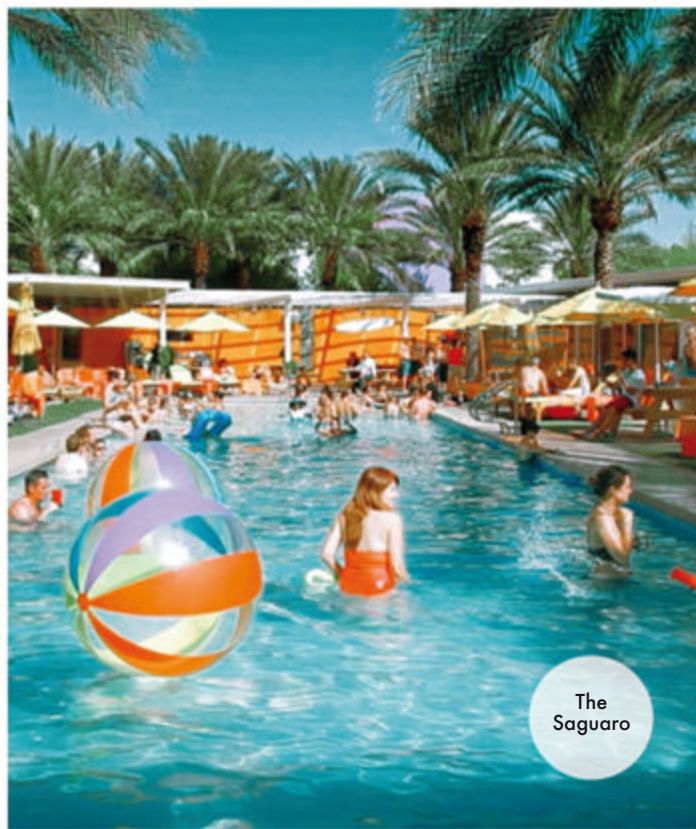
ciate a less-manicured wine experience. If you're in the second group, these trips are made for you. *From \$1,129, including meals and wine; wildrogue.com.*

SURF SCENE *Tofino, B.C.*

Vancouver Island's wild western side is all about rugged, beautiful beaches, bears, and waves—of the wetsuit-recommended variety. And while you and your friends could pack your bikinis and head to San Diego to learn to surf (and if you do, try Surf Diva, *surfdiva.com*), for a real adventure, hit Tofino, where **Surf Sisters** has teamed up with Pacific Sands Beach Resort on Cox Bay: three-hour lessons for two, surfboards to borrow, and a beachfront suite.

WHY IT'S A GREAT GIRLS' TRIP

You'll stand up on a surfboard



in 55° waves. That'll give you bragging rights for the rest of this century. *Surf Sisters package from \$318 U.S.; surfsister.com, pacificsands.com.*

BARGAIN BLISS *The Saguaro, Scottsdale*

When desert temps spike above 100°, hotel rates plummet ... to a similar number. Which means that at the midcentury modern **Saguaro** hotel, you can lounge with two buckets of beer on a daybed beside not one but two pools for \$145—or book two nights and get a third free.

WHY IT'S A GREAT GIRLS' TRIP

Affordable spa resort fun. The prickly pear scrub is restorative, and the skirt-steak tacos cooked by Iron Chef Jose Garces for the hotel restaurant, Distrito, are terrific. *From \$89, restaurant \$\$\$; thesaguaro.com.*

MEDITATION ON MAUI *Ala Kukui, Hana, HI*

A meditation vacation doesn't have to mean days of total silence; just, say, an hour or two of guru-led quietude that lets you embrace the world around you—especially welcome when that world is lush, lovely Hana. Set on 12 garden-filled, ocean-view acres, **Ala Kukui Retreat Center** has room for up to 15 friends in its main 4-bedroom, 3-bath lodge and 2 newly built cabins next door. Bring along a meditation or yoga instructor or hire one from town (Hana has plenty), and set your own class schedule in the renovated barn turned yoga studio.

WHY IT'S A GREAT GIRLS' TRIP

Tropical serenity in one of the most beautiful places on Earth. *From \$2,500 for up to 15 guests; alakukui.org.*



Cook in Nature's Kitchen



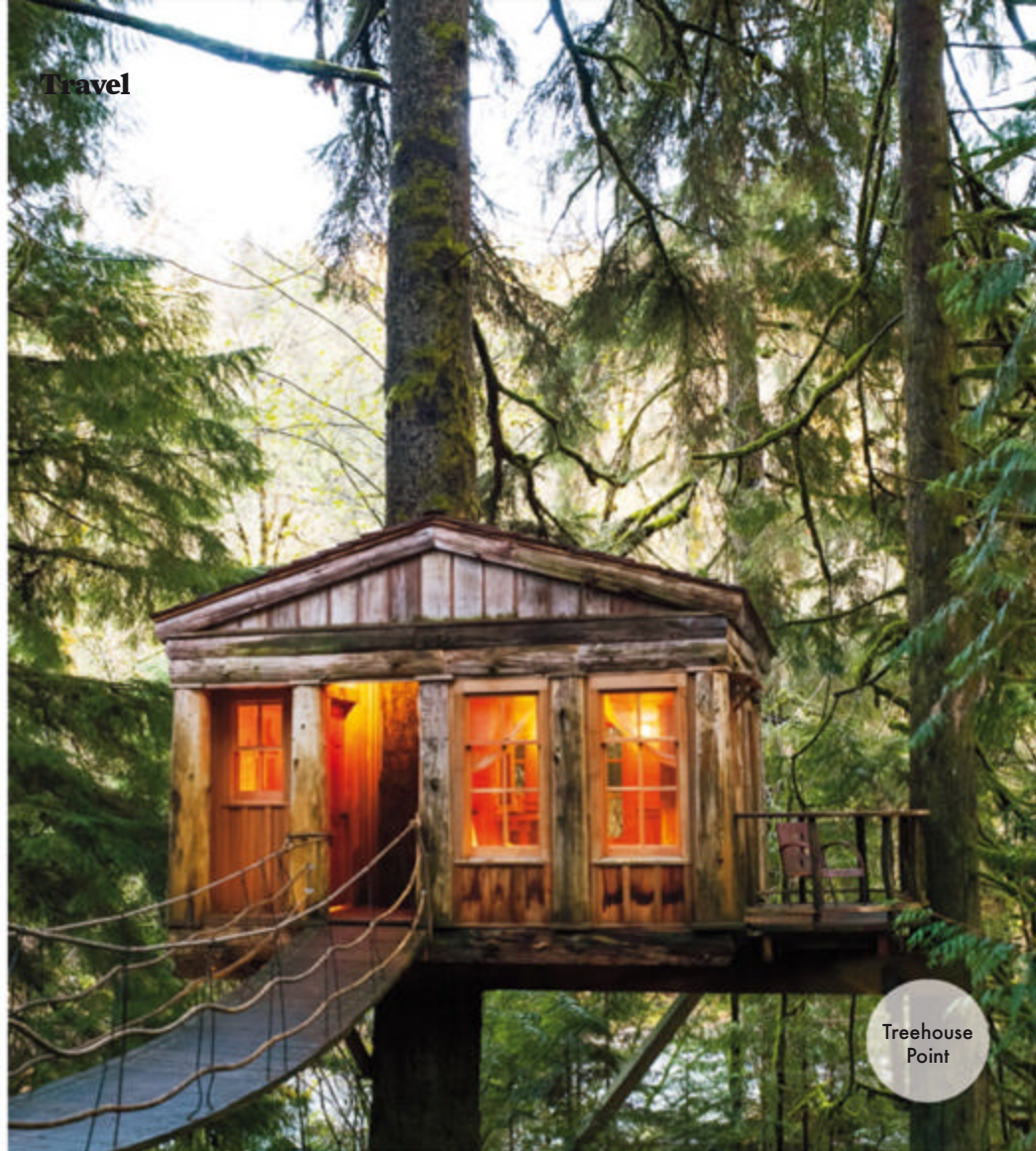
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Treehouse Point

COUPLES' GETAWAYS

Remember that period—maybe it was 5 years ago, or 10 or 15—when you were going to lots of weddings? They were always the perfect excuse to ditch work, find a sitter (if kids had arrived yet), and spend a festive weekend with your sweetheart and friends. Guess what? That festive weekend is just as much fun when you don't have a dinner to go to. Here are four spots with romantic rooms for a couple of couples—plus plenty of chances to eat, drink, and laugh together.

INTO THE WOODS

Treehouse Point, Issaquah, WA

Not far from Seattle, and even closer to the spray of Snoqualmie Falls, **Treehouse Point** is a woodsy, whimsical property along the Raging River with (now) six treehouses supported by towering red cedars and Douglas firs. Vastly sturdier

and more sophisticated than any treehouse you remember as a kid, these arboreal apartments are the creation of treehouse guru Pete Nelson, who had been building structures for others for 20 years before establishing his own treehouse resort. Each of the hand-built cabins rests high in its tree and holds built-in cedar beds,

leather reading chairs, and glass-paned windows that let you look out into the forest. You wake up quite literally with the birds and climb down for continental breakfast in the main lodge; after that, spend the day hanging out on the pebbly riverbank or lounging in a hammock. If you're at all musical, pack your guitar—the stone

firepits and a little wooden stage tucked among the trees beckon for impromptu sing-alongs.

WHY IT'S A GREAT COUPLES'

GETAWAY No need to book a bunch of boring hotel rooms when you and five other couples can re-enact *Tarzan* or *Swiss Family Robinson*. From \$255, \$4,500 to book the entire property; treehousepoint.com.

BAJA BEACH TIME

Rancho Pescadero, Todos Santos, MX



On what feels like an endless, empty stretch of sand outside Todos Santos, **Rancho Pescadero** is a perfect refuge for anyone who likes to wake up to blue skies and yoga and fall asleep to crazy stars and crashing waves—and swim, surf, sip margaritas, and eat fresh-fish tacos in between. The resort has 29 casitas, each with a day-bed for midday dozing. Most are oceanfront and open-air. Antsy types can use two pools or borrow bikes and fishing rods and stay as content as lazy loungers.

WHY IT'S A GREAT COUPLES' GET-

AWAY Beach sunsets, ready-to-light bonfires, and alfresco tequila bars are flat-out more fun with friends. From \$210 U.S.; ranchopescadero.com.

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It's time.

MONTANA

West Thumb Geyser Basin near West Yellowstone, Gateway to Yellowstone National Park
VISITMT.COM

O PIONEERS!**Buffalo Camp, American Prairie Reserve, MT**

Under way in Montana's great plains: an ambitious project to create a new national park-like land with private funds. The **American Prairie Reserve** has been dubbed "a stateside Serengeti" for its wealth of animals, including bison and bighorn sheep. Now 305,000 acres, it has plans to expand to 3.5 million acres, bigger than Yellowstone. At Buffalo Camp, 11 basic sites have been spruced up (with sunshades and running water). Pitch your tents, hike alongside bison herds, and savor prairie sunsets. Nearby, the all-inclusive Kestrel Camp—with five yurts and a private chef—is the luxury version.

WHY IT'S A GREAT COUPLES' GETAWAY No noisy neighbors. *Buffalo Camp* \$10, *Kestrel Camp* \$1,200; americanprairiereserve.org.

MOUNTAIN MAJESTY**Sundance Mountain Resort, Sundance, UT**

Even without its A-list Hollywood pedigree, Robert Redford's **Sundance Mountain Resort** has a lot going for it. First,

there's the setting: 5,000 acres on the slopes of the Wasatch Range, with views to 11,750-foot Mt. Timpanogos. Second, there's the sheer number of different outdoor activities you can do here in summer: hike, fly-fish, ride horses, mountain bike. If any of the above leaves your muscles sore, head to the resort's spa for a couples' massage. Guest rooms are stylishly rustic; the resort's signature restaurant, The Tree Room, is among the best in the Rockies.

WHY IT'S A GREAT COUPLES' GETAWAY Sundance makes it easy to mix and match activities. Two of you want to go hiking, fine; two of you want to take a watercolor class at Sundance's art studio, fine. You can all meet up afterward for cocktails at the Owl Bar, as ornately Old Western as you could possibly wish for. *From* \$269, *restaurant* \$\$\$; sundanceresort.com.

**TAKE A GROUP VACATION AND STAY SANE:****3 ESSENTIAL RULES**

Whether you're traveling with family or friends, these principles minimize friction.

FOOD If your group will be cooking its own food, designate each meal—and chef—ahead of time. That way, everyone buys exactly what they need and you don't end up with five jars of peanut butter. Assign your sister to Saturday breakfast, Dad to dinner; Sunday, maybe it's BYO meat to grill. Lunch? Ask someone to stock up on sandwich fixings and let everyone fend for themselves. And if you're going to dare take 25 people out to dinner, most defi-

nately make reservations in advance.

MONEY It's easiest if everyone books their own big expenses (hotel rooms, flights, rental cars) in advance. After that, please don't pinch pennies. Try an old-fashioned kitty, where everyone puts in a set amount for stuff like ice cream or beer. If you want to be legit down to the penny, skip the dizzying Excel ledger and download an app like Splittlr or Splitwise, which do the

math for you. After all, nothing ruins a weeklong vacation more than spending another week figuring out who owes what to whom.

ACTIVITIES Number one rule for any group trip? You don't all have to be together all the time. In fact, it's more fun when everyone does whatever they want during the day (hike, head into town, read in the hammock) and then comes together for dinner. ☺

Savor Your SUMMER!

The family's found its warm-weather groove, top each moment with frozen custard and make the magic last. Pack in every last ounce of fun with these fresh ideas, while creating new traditions with **DREYER'S** extra thick and creamy frozen custard. Ready, set, go!



IMAGINATORS

You and your kids love making crafty things with your hands. Cut, paste, voila.

- Set up a picnic-table beading zone
- Tie-dye bandanas in the yard
- Make (and fly!) paper airplanes

Your DREYER'S Match:

Salted Caramel Pretzel

Also try: Old Fashioned Vanilla



LAWN GAMERS

You're never too tired for lawn games—winner takes the prize.

- Set up lawn bowling
- Play catch with water balloons
- Form teams for a bean bag toss

Your DREYER'S Match:

Peanut Butter Pie

Also try: Chocolate Malt



DISCOVERERS

You like to see the latest exhibits, from science to nature. Kids' pick!

- Tour a cool, new museum
- Check out a botanical garden
- Stroll into local art galleries

Your DREYER'S Match:

Mint Cookies N' Cream

Also try: Peanut Butter Pie



GOOD SPORTS

Points, scores and wins, you're in! Sportsmanship is in your DNA.

- Launch a backyard soccer match
- Hit the volleyball courts
- Strike up competitive badminton

Your DREYER'S Match:

Chocolate Malt

Also try: Old Fashioned Vanilla



THEATER BUFFS

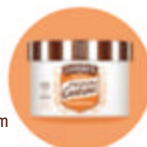
Your crew is never low on drama and your kids shine on stage. Time to say "Bravo."

- Create a puppet show
- Make up a dance routine
- Host a family karaoke night

Your DREYER'S Match:

Snickerdoodle

Also try: Mint Cookies N' Cream



HOMEBODIES

Staycations are just your speed—comfy slippers, homemade popcorn required.

- Host a moviethon
- Watch a family-photo slideshow
- Play baby-photo "Guess Who?"

Your DREYER'S Match:

Old Fashioned Vanilla

Also try: Chocolate Malt



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DISCOVER

1



2

1. Taos Pueblo. 2. Dancers at the Taos Pueblo Pow Wow. 3. At Taos Ski Valley, hundreds of miles of trails lace pine forests and wildflower-filled meadows. 4. Dishes at El Meze pay homage to the Native American and Spanish-Moorish cultures that shaped New Mexico. 5. Early-20th-century pottery at Kimosabé.



3



4



5

A PERFECT DAY IN

TAOS, NM

Long renowned for its art, this mountain town blossoms in the summer, with beautiful hikes, alfresco eats, and one incredible powwow. *By Christopher Hall*

A grand night for dancing

Silhouetted against the Sangre de Cristo Mountains, the **Taos Pueblo**, a multistory adobe dwelling, captivated Spanish explorers, inspired countless artists, and helped draw

generations of travelers looking to experience the Native American culture of the Southwest. The pueblo, now a UNESCO World Heritage Site, lies a little northeast of the center of town. For historical insight, join a college student-led tour of the

complex. In July, there's even more reason to visit, as hundreds of Native Americans—from California to Alberta to New York—arrive for the annual **Taos Pueblo Pow Wow**. The festivities begin with the Grand Entry, a whirl of

drumming and singing as dancers in colorful beaded regalia enter the grounds. You can also watch dance competitions and browse Zuni silver-and-turquoise jewelry and Jicarilla Apache river-willow baskets. *Pueblo: \$16; 120 Veterans Hwy.;*

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GETTING HERE

Taos is 70 miles northeast of Santa Fe. Take U.S. 84 north to State 68 north.

taospueblo.com. *Pow Wow*: \$15; Jul 10–12; Ben Romero Rd.; *taospueblopowwow.com*.

Lake views and lederhosen

North of town, **Taos Ski Valley** draws nature lovers with hiking and equestrian trails. Ride Lift 4 to the 11,200-foot level for a view of 12,481-foot Kachina Peak. Outside the ski area, Williams Lake Trail, a moderate 4-mile round-trip jaunt, offers views that call to mind *The Sound of Music*. To feel truly transported to the Alps, pick up the trail near **The Bavarian Lodge & Restaurant**, where lederhosen- and dirndl-clad servers deliver frosty steins of Hofbrau Haus beer. *Taos Ski Valley*: \$15; 116 Sutton Place; *skitaos.org*. *The Bavarian*: \$\$; 100 Kachina Rd., Taos Ski Valley; *thebavarian.com*.

Inspired eats

At **El Meze**, Frederick Muller—a 2014 James Beard semifinalist

whose love of chiles brought him to New Mexico—creates comfort food that departs from the Southwest standards dominating Taos's culinary scene. The regionally inspired, seasonal menu may include buffalo short ribs *adovada* or tender beef oxtails in a pool of broth studded with *horno chicos* (oven-dried corn kernels). In the summer, dining moves from inside the 1847 adobe house to a tented patio, the better to see the distant peaks. \$\$; 1017 Paseo del Pueblo Norte; *elmeze.com*.

Art History 101

Just down the road, another historic home holds treasure of a different sort: the **Taos Art Museum at Fechin House**. Inside the 1933 adobe, built by Russian émigré artist Nicolai Fechin, the walls are hung with luminous landscapes and intimate portraits by artists who began flocking to Taos in the early 20th century, establishing the town's reputation as a creative hub that attracted Georgia O'Keeffe and Ansel Adams. Equally riveting are the wooden columns, doors, and furniture, which Fechin carved, adorning them with Russian sunflowers and New Mexican pinecones. Nearby, **The Harwood Museum of Art** showcases works that span the history of art in northern New Mexico. Don't miss *An Enduring Appeal: The Taos Society of Artists*, a special exhibition



6



7



8



9

6. Vintage treasures fill Kimosabé. 7. Posole verde at El Meze. 8. Works at The Harwood range from a 17th-century retablo to contemporary abstract paintings. 9. The après-hike scene on the sun-drenched deck of The Bavarian.

commemorating the centennial of the early collective that put Taos on the national art map; it runs through September 7. *Taos Art Museum*: \$10; 227 Paseo del Pueblo Norte; *taosartmuseum.org*. *The Harwood*: \$10; 238 Ledoux St.; *harwoodmuseum.org*.

A story-filled shop

With 50-plus galleries, Taos is an arts mecca. At **Kimosabé**, an antiques shop near the

downtown plaza, collectors gravitate toward Pueblo pottery, Navajo textiles, and Hopi katsinas. You'll also find more eclectic goods, like original lobby cards from a silent cowboy movie and a mounted jackalope head. "We get our stuff from everywhere, but most everything we sell was owned previously. It all has a story," says co-owner Robin Rew. 108 Teresa Lane; *kimosabetaos.com*.

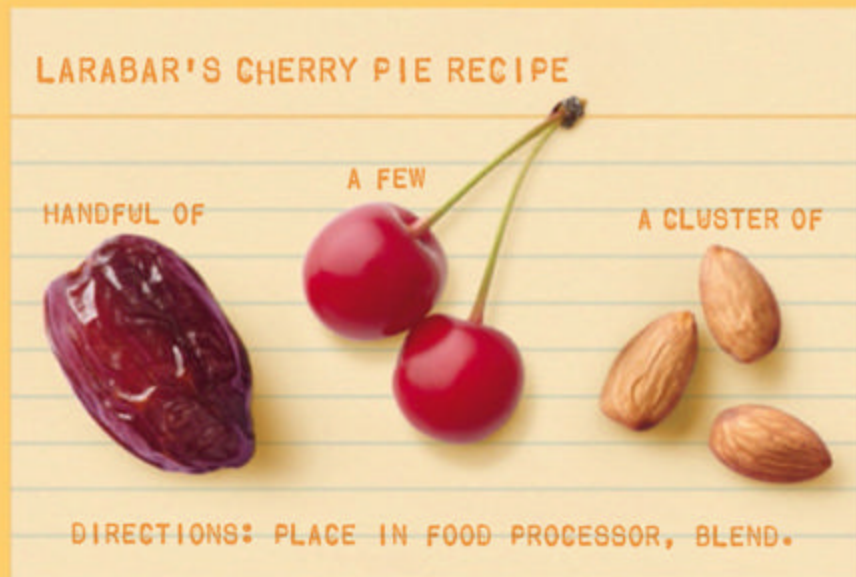
THE LOCAL LOWDOWN

"We're our own little world populated by a cast of true characters. Explaining how things happen here? 'Forget it, Jake. It's Taos.'"

—JOHN NICHOLS, TAOS NOVELIST

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CALIFORNIA

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PART 1: Third-generation California farmer Jeff Colombini of Lodi Farming Co. is on a mission to turn out the best cherries you can buy: fresh, plump and sweet.



watch the accompanying video at
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CALIFORNIA SWEET CHERRIES

California's nutrient-rich soil, abundant sunshine and mild temperatures produce this exquisite fruit.

In part one of this six-part series we travel to Lodi, California, to meet cherry farmer Jeff Colombini, who has been walking farm fields his whole life. One of his earliest memories, in fact, is trailing after his father as a 2-year-old amid bean bushes that were taller than he was. “Farming’s in my blood,” Jeff says.



For a short while he considered other career paths. He went to college and worked for a bit in banking. “But I felt like I would be most successful doing something I really enjoyed, and that was farming,” he says. “That’s my passion. That’s what I love to do. To me, getting up in the morning isn’t work. It’s fun.”

On six orchards spread over 300 acres in Stockton, California, southeast of Lodi, Jeff grows four varieties of cherries—California Bing, Coral Champagne, Chelan, Tulare—as well as apples, walnuts and olives for olive oil. Though the crops haven’t changed much since he settled into a farming career 25 years ago, the way they’re grown is always evolving. He’s currently training apple trees into a V-shape to maximize their sun exposure, and there’s a plot on the orchard where he’s experimenting with growing cherries in a fashion that creates a vertical wall for the same reason.

With every innovation, he has his sights set on the long-term. “When I plant a cherry orchard, I’m making a 30-plus year decision,” he says. “I’m making decisions now for the next generation. I want my children and grandchildren to be able to do what I do, too.”



CHEFS SARAH & EVAN RICH

Rich Table, San Francisco

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Q&A

WITH CALIFORNIA CHERRY FARMER JEFF COLUMBINI, LODI FARMING CO.

Why are cherries an ideal crop for you?

My father grew cherries and my grandfather grew cherries before him. The climate here is ideal: hot summer days that settle into cool nights as the delta breeze moves across the San Francisco Bay.

How has farming changed over your career?

We don’t use broad-spectrum pesticides anymore. We’re using fertilizer less, and to protect the water supply we’re far more mindful of how we use it. Since the beginning of the drought four years ago, we have learned that cherry trees need even less water after harvest than we thought. As a result we have been able to cut our water usage in half.

What’s your favorite way to enjoy cherries?



Fresh! But I also like to brandy them: Seal them in a jar with half brandy and half sweet vermouth. Let ’em sit for six months, and then you can eat the cherries right out of the jar—along with some of the juice.

What’s the best part of living in California?

In California, you can go to a farmers’ market and pick up something that was harvested the day before. That product is as fresh as it can be. Fresher is better, of course.

What can visitors expect from Lodi?

There are miles of pristine farms and orchards as well as vineyards. So come for the wine tasting. Or it can be a great stop along the ultimate road trip through California; in a few hours you could be at the beach or in the mountains.



HIGH SERENITY

Yosemite's mountain camps give
you wilderness grandeur
without having to rough it (much).

By Christine Ryan

I'M BUSY LOOKING FOR BEARS, although this high in Yosemite's backcountry—10,750 feet, more or less—marmots are a better bet. Any kind of real forest lies an hour's hike behind us, at Vogelsang High Sierra Camp (elevation there, a mere 10,300 feet). Here, the trail sketches its way across a bowl of sun-bright granite, open to the sky and strewn with deep blue lupines and orange alpine paintbrushes and coffee table-size chunks of rock. Plenty of places for marmots to lurk—or more likely, bask in the sun like fat, dim-looking cats—but nothing big enough to hide a bear.

Still, I'm distracted, which is how I walk straight into the couple, a man and a woman in their late 60s, who must've just come over the ridge that's ahead of us. As surprised as we are—I stop short, my three companions, Jen, Dan, and Michael, nearly slamming into me—we aren't nearly as startled, it turns out, as they are. Three weeks into their backpacking trek along the spine of the Sierra, the pair hadn't seen another human in days. “Not since we crossed into Yosemite,” she says. “We were thinking maybe there'd been another government shutdown and the park was closed!”

Then she takes our picture; they're that happy to see us. Well, to see anyone.

**Explore the
real Yosemite—
no heavy packs
required.**



WANDERLUST



This is the thing about Yosemite's high country. Even in summer, even on a weekend in summer, when every trailhead along Tioga Road has collected a fringe of cars and the Valley is one massive RV rally and let's not think about the wait for a parking space at Bridalveil Fall or Glacier Point ... even then, you can find the Yosemite you've dreamed of. The park you remember from when you were a kid or that maybe you've only glimpsed in a PBS documentary or the pages of a calendar. That old-time Yosemite still exists, 125 years after the park was established. And despite what the previous paragraphs might imply, to get to it, you don't have to sneak in over the border, lugging tents and sleeping bags and stoves and food enough for weeks on end. We sure didn't. We have only day packs, our Camelbaks, and bag lunches.

You can find the Yosemite you've dreamed of. The park you remember from when you were a kid.

Inspired by the traditional hikers' huts in the Alps, the Yosemite High Sierra Camps consist of six tent-cabin villages strung along a wild, and wildly scenic, trail that loops 50 miles through the park's Cathedral Range. (Starting with the westernmost and going clockwise, they are May Lake, Glen Aulin, Tuolumne Meadows Lodge, Vogelsang, Merced Lake, and Sunrise.) The idea is that you can hike from one to the next carrying only your clothes and that day's lunch and snacks. Every night, you eat dinner cooked by the resident staff, before going to sleep in a real bed. It's nothing fancy—metal frame, thin mattress, scratchy blanket, sagging springs—and you're sharing the canvas-walled cabin with three other people. But still, beds. Hot food. Toilets (sometimes flush, sometimes not). Two of the camps even have showers. If you've ever, like me, wanted to backpack but just couldn't get your head around the whole, you know, *camping* thing, here's the solution.

It's a solution that my friends Jen and Dan and I latched onto as soon as we first discovered it seven years ago. We love to hike, but we're city people (San Franciscans, by adoption) and edging into our 40s. Just doing without email and our morning NPR would be interesting enough. Setting up a tent, figuring out how to work a camp stove, sleeping on the ground? Um, thanks, but no thanks.

In the years since, we'd made it up to the High Sierra Camps three times, usually hitting two or three of the camps per trip. We folded in other friends, like Michael, occasionally, but always with the three of us as the core.

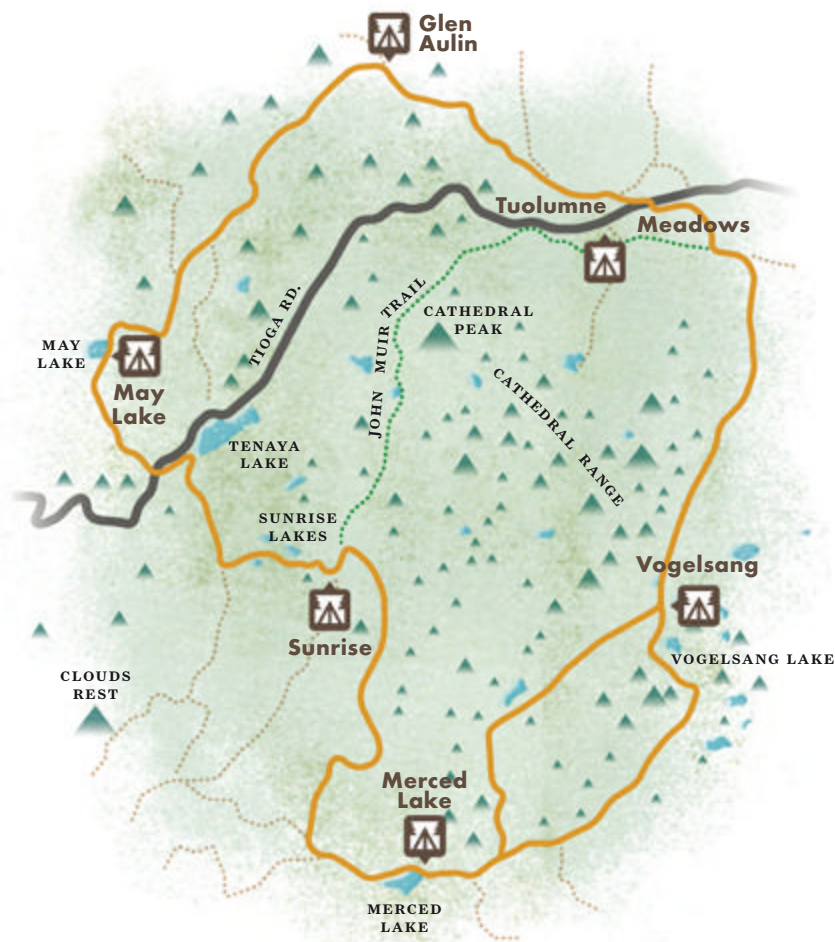


This summer marks our fourth trip, and our longest one yet: We're taking four days to hike the 32 miles from Tuolumne Meadows Lodge to Vogelsang Camp to Merced Lake Camp and back to the road via Sunrise Camp. This is also the year we'll *finally* get to Merced Lake and Sunrise—the two camps we haven't yet seen. Sunrise is a lot newer than the others, dating back only to the 1960s, and we're not really sure what to expect. What's the backcountry equivalent of avocado green refrigerators and trippy lava lamps?

DAY 1 / TUOLUMNE MEADOWS LODGE

Elevation 8,775 feet / 0 miles in, 32.1 miles to go

WE SPEND THE FIRST NIGHT of our trip at Tuolumne Meadows Lodge. One of the first High Sierra Camps to be built, back in 1916, it's the biggest by far. It's also the only one that you can drive to, via Tioga Road, the main street of Yosemite's high country. Hikers generally start here, and it does provide a gentle transition. You must store anything remotely edible in big steel bear boxes, just as you'll do on the trail, but the boxes ring the parking lot—you can just back your car up to a box and empty the trunk. You sleep in tent cabins, but the beds have sheets as



East of Vogelsang Camp looms 11,407-foot Fletcher Peak.

own. Which our waiter in the mess tent seems embarrassed about: “Yes, I’m sorry—we do have a corkage fee. I’ll have to put it on your check.” This isn’t the first time, though, that we’ve seen daylight creep in between the bottom-line mentality of Delaware North, the concessionaire that runs all the lodging in Yosemite, including the camps, and the sheer niceness of those who choose to spend their summers working in the high country. The fee never does show up on our bill.

This first night, we rediscover the rituals of camp life. After dinner, we brush our teeth, return our toiletries to the bear boxes for the night, and back in our cabin, break out the deck of cards and the flask. (Do bears like bourbon? Not so far.) We’ve already sorted out who’s sleeping where: We learned early on to put tall, skinny Dan next to the woodstove. (Even in summer, the nights get cold.) He feels it first when the fire dies down and will wake up and add a log. Also, maybe a bit of a pyromaniac.

well as blankets. (At the other camps, you have to bring your own silk or linen sleep sack.) There’s no electricity in the cabins, but you can sometimes catch a few bars on your phone. And the dinner menu offers wine, but that also means they’ll charge corkage if you bring your

DAY 2 / VOGELSANG CAMP

Elevation 10,300 feet / 6.8 miles in, 25.3 miles to go

OF THE FIVE HIKE-IN CAMPS, Vogelsang is one of the hardest to get to: partly because it’s all uphill from Tuolumne Meadows, and partly because it’s a stony, exposed trail—that is, long, windswept stretches of granite. Also, we’re not yet acclimated to the thin air. When we reach the dozen tents scattered around a meadow below Fletcher Peak in early afternoon, we get our cabin assignment from the bearded 20-something manning the tiny check-in counter in the mess tent, then collapse on a rock next to the creek.

There’s a pleasing sameness to an afternoon, then an evening, at Vogelsang and the other camps. A quiet read in the shadow-sharpening light. Digging the boxed wine out of our packs and meting it out in plastic glasses before dinner. The gong ringing at 5, and



Mules carry in the camps' supplies.

our group joining the three dozen or so campers lining up at the door of the mess tent, hiking boots swapped for moccasins or Vans, and layers of fleece and down materializing as the sun sinks. You pick up a bowl of soup at the counter and find seats at one of the long tables, where the rest of the meal comes out platter by platter. All five hike-in camps serve the same proteins in the same rotation (if it's Monday, it must be chicken parmesan; Saturday, it's flatiron steak), but the vegetarian option is cook's choice ... and often the winner.

After dinner, the staffers (usually in their early 20s and from all over the country) introduce themselves and talk about the camps' history, or sing a few songs (sometimes transcendently, sometimes, well, not so much) or tell us how to find the best view of the alpenglow on Clouds Rest ridge. Then the sun sets, and it's time for hearts again.

Parts of the experience, though, vary with the camps and the scenery around them. Vogelsang, at 10,300 feet, feels like it's on the roof of the world, with 360° of granite peak after granite peak after granite peak, interspersed

with moraines and meadows. May Lake Camp, one of the two camps on the north side of Tioga Road, is dominated by Mt. Hoffmann, which—no matter how tired we are—demands to be climbed before dinner. Its neighbor, Glen Aulin Camp, occupies a miniature Yosemite Valley of its own, a few dozen yards down the Tuolumne River from a jukebox of a cascade that feeds a placid swimming hole.

DAY 3 / MERCED LAKE CAMP

Elevation 7,150 feet / 14.3 miles in, 17.8 miles to go

ARRIVING AT MERCED LAKE, we realize that it's the polar opposite of Vogelsang. The lowest of the camps, it sits at a practically Death Valleyish elevation. (This makes such a difference, temperature-wise, that none of the 18 tent cabins have woodstoves.) Instead of the syncopated arrangement of cabins we remember from the other camps—one facing this way, one facing that, to give everyone an equal shot at views and privacy—the cabins here are lined up and down a central parade ground, almost saluting. We later find out that a U.S. Cavalry outpost once occupied this site. The lake itself is nowhere to be seen, at least not from the cabins—turns out that it's a half-mile away. On the plus side: Huge white firs and lodgepole pines shade the cabins from the afternoon sun. Oh, and showers. The orderliness makes the camp feel like something out of the 1950s—where vacationing families might have settled in for weeks at a time.



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At 7 the next morning, the sound of Louis Armstrong's horn floats softly out of the kitchen—a nice change from the Green Day we'd overheard at Vogelsang. (The kitchens have electric generators and, it seems, jury-rigged sound systems.) Over near the barn, three wranglers, all women, load a half-dozen mules with panniers and duffels and plastic bags full of garbage. One of the kitchen workers, Kevin, stops and says to the youngest wrangler, "You should've come last night—we got back at 5:30 this morning!" At breakfast, Jen remembers to give Kevin a message from a friend of his working at Vogelsang. He says, "Oh, no worries—I saw him last night at Sunrise." Turns out more than a few of the Merced kids had, after making us dinner and cleaning up, hiked to Sunrise Camp for the annual staff "prom"—9.5 miles there, climbing nearly 2,700 feet, then back again. In the dark. And probably not entirely sober. No wonder the playlist this morning is subdued.

DAY 4 / ON THE TRAIL BETWEEN MERCED LAKE AND SUNRISE CAMPS

Elevation 8,457 feet / 21.8 miles in, 10.3 miles to go

HANG ON, YOU'RE PROBABLY ASKING, what about the hiking itself? Didn't you promise us backcountry? The unspoiled Yosemite that John Muir and Ansel Adams loved? All we've heard about so far is camp life.

Fair point. (Though, just FYI, Adams thought the High Sierra Camps were a brilliant addition to the park—he even lobbied, unsuccessfully, for a sixth hike-in one.) The thing is, rhapsodic descriptions, even of such a gorgeous landscape, too easily become the prose equivalent of a calendar sunset scene: hackneyed,



CHRISTINE RYAN

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drained of all meaning. Maybe more important, when you hike four to five hours a day, for three to four days in a row, through (here we go) idyllic glades of aspen, along terrifying precipices, under dramatic granite peaks, past glass-clear streams carving inexorably into the earth... your surroundings at once seep into your soul and fade into wallpaper. Your world becomes the next step, the next switchback, the next patch of shade, the next stop for food, wondering if you should pillage the lunch you bought at the last camp, even though it's only 10 a.m. Maybe just the little bag of trail mix. And the orange. Save the PB&J and animal crackers till noon.

And wondering nervously where those blasted bears have gotten to, despite the fact that a park worker told us at dinner the other night, "Two people, just two, in recent history have been killed by animals in the park, and they were killed by deer. None by bears, none by mountain lions." She also promised us that, even though we've yet to spot a mountain lion, they have for sure seen us. "If you've hiked in the high country for more than a couple of days, you've been eyeballed by one. Be glad you *didn't* see it." Perhaps not quite as reassuring as she intended.

Once or twice a day, we cross paths with a mule train, clambering off the trail to make room for it. "Sure-footed" seems not entirely adequate in describing the mules, given how we, in our Vibram-soled hiking boots, more than once barely manage to keep our balance going up or down a rocky staircase of a trail, only to see piles of mule manure steaming on the path ahead of us. If they could scramble up this, hoofs and all, so can we. And we do. One foot in front of the other. One impossibly beautiful view after another. The same views that the Ninth U.S. Cavalry saw in 1903, the same views that the earliest park tourists saw in the 1850s, the same views that the Southern Miwok people before them saw. Until we see a rusted steel trail sign, its punched-out letters telling us we're only a mile from the next camp.

DAY 4 / SUNRISE CAMP

Elevation 9,400 feet / 24.6 miles in, 7.5 miles to go

HIKING ALONG THE EDGE of a vast alpine meadow (more like an African plain in miniature, minus the giraffes and those solitary acacias), we round a stone outcropping, and there it is, a canvas fortress up among the rocks. The last camp to be built, a little more than 50 years ago, Sunrise marked the completion of the loop. The tent cabins themselves look no different from all the others we've seen—no tie-dye, no macramé. The hillside site, a garden of boulders graced with glorious views but buffeted by winds, does seem touchingly 1960s at heart, though: "We shall put this camp not in the most sensible location, but in the most beautiful one—practicality be damned."

At dinner, our tablemates are also, as it happens, from San Francisco. Not that this should be a surprise: According to our utterly unscientific multiyear survey, easily three-quarters of the people we meet are from California, and more than half of those are from the Bay Area. (What *is* surprising is that one of

No, not the lamp.
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Travel

our tablemates manages the butcher's shop three blocks from my flat in Bernal Heights.) Watching the kitchen staff set out the platters, we make up backstories. "That woman, the one who looks like Norah Jones, and the lumbersexual guy with the tattoos? They totally had a fling earlier this summer. See? They can barely look at each other." (Wrong. After dinner, when the staff emerge for their introductions, the manager congratulates the pair. Newlyweds, they were married just three weeks ago.)

Once darkness falls, we strap on our headlamps (another thing we've learned over the years: Headlamps beat flashlights) and walk to a shelf of rock overlooking the savanna below. We turn off our lights, and the stars begin to appear. A fellow camper, just a dark shape a few yards away until he begins to speak, explains how to spot a satellite. "Stars twinkle, but they stay still. Satellites don't twinkle, and they move. Not as fast as a shooting star, but if you stand still and watch, you *will* see them move."

Seeing a satellite fly by foreshadows what we'll face tomorrow morning, when we begin our hike out. We'll follow the John Muir Trail through the Long Meadow, under the rock pillar that is Columbia Finger, between Tressider and Echo Peaks, past the Cathedral Lakes and, eventually, down the long, steep forested descent to the road. An advance guard of day-hikers in shorts and tank tops and flip-flops—they all smell so *clean*—and we're back in the Yosemite of today. But we know where to go to find yesterday's, and with any luck, tomorrow's.

YOSEMITE MOUNTAIN CAMPS

If you want to hike the entire 50-mile loop and visit all five hike-in camps in one go, you'll have to enter the reservations lottery that Delaware North conducts each fall. You submit your preferred dates for each camp by November 1, and by January 15, they'll tell you whether you've been granted your wish. But, seriously, don't do it. Break the loop into shorter chunks: Your back will thank you. (Yes, the beds are better than sleeping on the ground. But not five-to-six-days-in-a-row better.) Starting in early February, Delaware North posts any remaining

available dates at yosemitepark.com—there's almost always space at May Lake—and they continue to add dates through the season as inevitable cancellations roll in. So keep checking! The hike-in camps open for the season between mid-June and early July, depending on snowpack; they close in early to mid-September. (The same page that lists cancellations also gives estimated opening and closing dates.)

Once you've settled on dates, fill out and submit the form on this page: yosemitepark.com/HSC-apply-for-available-spaces.aspx. The nightly rate is \$180

at May Lake, Merced Lake, and Sunrise. At Glen Aulin and Vogelsang, the rate is \$174. Breakfast and dinner are included. A sack lunch for the trail is \$16. (The rate at Tuolumne Meadows Lodge is \$135, excluding meals.) All rates are in addition to the \$30/vehicle entrance fee.

If you just can't face the day without a shower, skip Vogelsang and Glen Aulin; neither has showers for guests. Merced Lake, Sunrise, and May Lake usually do, unless water supplies are especially low. It's worth calling Delaware North to ask about current conditions. ☿

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IN WITH THE OLD

*An L.A. fixer-upper gets a fresh look
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PROP STYLING: ROBIN TURK



**SUSTAINABLE
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JOE KARNES IS NO STRANGER to tenacity. Since he joined the band Fitz and the Tantrums in 2010, he has been steadily building a massive fan base. But when it came to buying a house, Karnes and his wife, Samantha Scharff, a Fox executive, were running out of patience. They had looked in Los Angeles for more than a year, hoping to find a midcentury home that was move-in ready for their family, including their 3-year-old daughter, Rilo Pearl. Unfortunately, it seemed everyone else was looking for the exact same thing.

So when the couple heard that the design team behind many of their favorite properties, ReInhabit (*re-inhabit.com*), had bought a 1,650-square-foot house five doors down from the couple's rental, their curiosity was piqued. Scharff and Karnes liked the firm for the way it rehabbed homes using salvaged materials. "We could see the love and care they put into bringing new life into old structures," Karnes says.

With its low ceilings and awkward layout, the 1966 house was tough to love, but with ReInhabit behind the renovation, Karnes and Scharff made an offer. ReInhabit accepted but asked to retain design autonomy. The couple agreed, and four months later came the reveal: a midcentury charmer with an open floor plan, high ceilings, and rustic-meets-industrial touches that meld with the couple's collection of vintage furniture and colorful textiles. "It took a year and a half," says Scharff. "But we found our ideal house."

FRONT YARD

Joe Karnes and Samantha Scharff's L.A. house got a full makeover by ReInhabit. One of the most impactful changes to the front of the house, above, was the smallest: replacing the curlicues in the railing with steel rectangles painted yellow. The gray and yellow color scheme repeats inside.

KITCHEN

The existing kitchen cabinets, opposite, got a few coats of gray paint and new hardware. ReInhabit tore out a peninsula but saved the cabinets to fashion the island. The backsplash tile and yellow barstools are both vintage. Salvaged lights add an industrial element to the mix.





MADE TO LAST

These vintage pendants are “strong enough to survive an earthquake,” Scharff says.

SMART SALVAGE

The cabinets from a dated peninsula in the kitchen were saved and used to form the island.

AGE APPROPRIATE

An original midcentury Western Holly porthole oven, found on Craigslist, fits the home’s era.

PAST PERFECT

Karnes and Scharff purchased only a few new items for the family room. The rest is vintage.



FAMILY ROOM

Reinhabit removed walls to create an open space that includes the kitchen plus the dining and family rooms. Karnes and Scharff asked interior designer Shayne Blue (shaynebluedesigns.com) to help them outfit the family room, above, with midcentury finds, like the upholstered chairs. A kid-friendly gray sectional anchors the space, and a bright rug offsets the darker colors in the room. "Every time Joe came home from tour, there was a new rug," says Scharff. "But when we put the turquoise rug down, the floors sang." The shelves were custom-built based on photos of a vintage unit the couple had saved.

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DINING ROOM

The vintage record player, right, gets a lot of use. “I feel nostalgic every time I turn it on,” says Scharff. ReInhabit surprised the couple by hanging a custom-made sputnik chandelier—Scharff’s favorite—over the table, which was built out of mahogany and salvaged scaffolding wood by L.A. Salvage, ReInhabit’s sister company. John Douglas, ReInhabit’s design director, cleaned up scaffolding planks slathered in concrete and stucco to make the tops for the table, bench, and kitchen island (page 51).

DECK

The couple call this their “sunset deck.” ReInhabit took advantage of a concrete slab at the top of the property, adding the deck and shade structure, below, to make it seem more like a room where family and friends could relax and take in the city views, including the HOLLYWOOD sign. L.A. Salvage found the vintage wire planters and designed the angular furniture out of salvaged wood.

SECOND LIFE

Whitewashed former scaffolding tops the dining table and bench.



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CREATIVE REUSE

Rilo's bed frame was made out of salvaged planks.

CHILD'S BEDROOM

Scharff and Karnes wanted a room their daughter, Rilo, could grow into. "I wanted it to be whimsical and for her to be surrounded by things we love," says Scharff. ReInhabit designed the bed from salvaged wood. Scharff found the tipi on Etsy, made by Marlowe and Jay of Venice, California. Rilo's bright blanket is a souvenir from a trip to Laos before she was born.

HOW TO PICK A WINNER

Rudy Dvorak started his Los Angeles design/build firm, ReInhabit, to help save old houses from demolition. But before he takes on a project, he has to determine if the home has potential. Take a cue from what he considers in a house ripe for a remodel:

1 | We try to find ways to maximize space—like lifting or vaulting ceilings.

2 | Curb appeal is always important. Restoring vintage windows, adding vintage redwood, and painting a

house historically correct colors deliver big bang for the buck.

3 | Open floor plans are in high demand, so we look for homes with kitchen and eating spaces or kitchen

and living spaces divided by a wall we can tear out.

4 | Everyone loves a good view, so we try to find undiscovered opportunities to embrace one, from rooftop decks

to better utilizing outdoor spaces.

5 | Convenience increases value. We look for ways to add modern conveniences, like storage and a laundry chute from upstairs to downstairs. 


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In the Western HOME

TIPS
FROM OUR
TEAM

IDEA WE LOVE

A BOLD ACCENT WINDOW

An accent wall makes a statement, but if you're a little color shy, how about just the window? This one, in the West Hollywood kitchen of textile designer Heather Taylor (*heathertaylorhome.com*), provides an unexpected style jolt. "We wanted the kitchen to feel bright, clean, and airy with pops of color," says Taylor. Her color consultant proposed blue for the window trim, which ties into the Moroccan tile on the floor. "It feels like vacation every single morning."



ASK AN EXPERT

Chill out

It's hot, but the environmentalist in you knows pumping the AC isn't the answer. Matt Golden, an energy efficiency expert based in Sausalito, California, and CEO of Open Energy Efficiency (openenergymeter.org), gives us tips for keeping cool this summer.

Tighten things up.

Make sure your ductwork is sealed and the home has appropriate insulation. The tighter the seal, the less energy needed to lower the temperature.

Keep cool air inside and hot air outside.

Crack your windows at night to let the cool air in, but button them up during the day to keep the heat out. Close window blinds to prevent the sun from heating your home (especially on the western side—most solar heat gain comes from that direction when the sun is near the horizon).

Consider getting a whole-house fan.

In the evening, run this ventilation system to exhaust air out of the house at night to cool the building. In the morning, close it up. It's less expensive than an air-conditioning system. I recommend AirScape fans (*airscapefans.com*). 



GIVEAWAY SAVE WATER AND WIN!

What's the most creative way you're saving water in your home and garden? The *Sunset* reader with the best idea will receive a six-piece set of patio furniture from the *Sunset* Summit Collection, the

newest addition to the Home by *Sunset* line, available only at Orchard Supply Hardware (*osh.com*). For complete rules and to submit your entry, go to sunset.com/summitcollectioncontest.

WESTERN MADE | Modern throne

Further proof that the freshest designs are being cooked up in restaurants: Eric Trine's Octahedron stool. Last year, the Ojai Rancho Inn commissioned the seat for its new bar, Chief's Peak. The bar opened, and patrons posted photos of the stools on Instagram asking, "Where can we buy these?" Trine, a design entrepreneur based in Long Beach, California, got the message and started producing the stools for retail this spring. They come in three heights, one of which also works as a side table, and are available in any powder-coat color or brass- or copper-plated (an extra \$25), with white oak or walnut seats. From \$275; *ericttrine.com*.



THE SUMMIT COLLECTION CONTEST BEGINS 12:01 A.M. PDT ON JUNE 15, 2015, AND ENDS 11:59 P.M. PDT ON JULY 15, 2015. OPEN TO LEGAL RESIDENTS OF THE 50 UNITED STATES AND THE DISTRICT OF COLUMBIA WHO ARE 19 YEARS OR OLDER AT TIME OF ENTRY. VOID WHERE PROHIBITED BY LAW. GET OFFICIAL RULES AND ENTRY INSTRUCTIONS AT SUNSET.COM/SUMMITCOLLECTIONCONTEST. CLOCKWISE FROM TOP LEFT: BRITANNY AMBRIDGE/DOMINO/CONDENASTCOLLECTION.COM, DIVINE PHOTOGRAPHY/VASHELLE ANDRE.

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IDEA
GARDEN

ONE HOME, THREE GARDENS

An Oregon family plants for sun, shade,
and veggies on their little patch of paradise.

By Jim McCausland

INSPIRED BY her green-thumbed father, Sherilyn Farris wanted a beautiful garden of her own. One thing held her back: “We were afraid of putting all this money into a yard and having the deer eat it,” she says. They also needed to landscape with different light in mind—sunny in the front yard, shaded in the back.

For help, Sherilyn and her husband, Michael, turned to designers Rebecca Sams and Buell Steelman of Eugene, Oregon (*mosaic-gardens.com*). In the front garden (page 62), Sams and Steelman planted sun-loving alliums, lavenders, salvias, and thyme—around a ginkgo tree that is the garden’s centerpiece—to get the blues, pinks, and purples the owners love.

The mostly shaded rear garden is divided into separate outdoor rooms: a flagstone-paved patio (at far left), where the Farris family sip wine or drink coffee, and a larger, lower gravel patio (at near left), where the couple and their two teenagers hang out by the grill (Sams calls it the “s’mores terrace”). Sams and Steelman blended shade-tolerant perennials and ferns with the garden’s original azaleas and rhododendrons to honor Sherilyn’s father, who loves those shrubs. In the backyard’s one sunny spot, the designers planted a 10- by 18-foot vegetable garden protected by a 6-foot-high fence.

MAKE THE MOST OF THE SHADE

In the backyard, an arc of autumn ferns (*Dryopteris erythrosora*) flanks the circular flagstone patio. The larger gravel patio to the right gives friends and family room to spread out. White-flowered *Daphne transatlantica* ‘Jim’s Pride’ lines the path, while a red Japanese maple (*Acer palmatum* ‘Emperor’) stands center.

“It’s just what I envisioned,” says Sherilyn. “Something’s blooming all year.” Even in December, hummingbirds come to feed on the *Mahonia* flowers. Meanwhile, the blacktailed deer have gone elsewhere.

Photographs by JON JENSEN



PLANT FOR SUN— AND NOT FOR DEER

For the property's unfenced areas, the designers chose only plants that deer don't like. In the front yard, above, this includes tall bronze-tipped Japanese silver grass (*Miscanthus sinensis* 'Morning Light'), a bright green ginkgo tree, and reddish violet *Salvia nemorosa* 'Amethyst'. The border is edged with variegated spurge (*Euphorbia characias* 'Tasmanian Tiger') along the left and woolly thyme in front.

PROTECT YOUR VEGGIES

The family grows garlic, kale, lettuce, perennial herbs, snap peas, Swiss chard, tomatoes, and zucchini in the patch of sun in the backyard, left. The garden is protected from deer by a welded-wire fence, covered along the bottom half with netting. "There's something about rusty metal that has a quiet, disappearing quality," says Sams.

PLANT PICKS

Landscape designer Rebecca Sams shares some of her favorite plants for sun and shade.



Sams describes evergreen *Rhododendron nakaharae* 'Pink E.S.' as "not too flat or formal." It flowers late and spreads; likes shade.



Sams picked *Polystichum setiferum* for a shaded border. "I love its fuzzy fronds." That's *Daphne susan-nae* 'Lawrence Crocker' behind it.



Sun-loving *Eryngium* 'Sapphire Blue' "has a neat flower that seems to last forever," says Sams. "It's nuclear blue—it glows." 



DIGITAL BONUS Find our top plant picks for shaded spots: sunset.com/shade.

TURN UP SUMMER



TURN UP THE ENTERTAINMENT

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Your CHECKLIST



“Combine different colors of ornamental grass for drama without maintenance.”

JOHANNA SILVER,
SENIOR GARDEN EDITOR



IDEA WE LOVE

A sea of grass

A swath of rusty-hued New Zealand sedge (*Carex testacea*) brings alive a formerly bland spot among European weeping birches (*Betula pendula*) in Saratoga, California. The grass doesn't live long but is “well worth the trouble of replanting every three years or so,” says landscape designer Chris Jacobson (gardenartgroup.com). Adding cool contrast in the background is a mixed meadow of *Carex divulsa* (flowers need to be sheared as they brown to prevent reseeding), *Festuca mairei*, and fountain rush (*Elegia capensis*), with nandina against the wall.



PLANT

Grow seedlings of herbs such as chervil, dill, and watercress in well-draining soil in a location that receives four to six hours of sunshine. Once plants are established, snip leaves to add to salads.

In mild-winter areas, start seeds of cool-season flowers such as Iceland poppies, pansies, stock, and violas.



MAINTAIN

With varieties of large slicing tomatoes, thin fruit to encourage plants to produce larger tomatoes and prevent fragile branches from breaking.

Deep-water mature trees to help them through drought. Stick a shovel in the ground in five to seven locations beneath the tree's drip line to loosen the soil. Fill each hole with water slowly,

allowing the moisture to penetrate the soil. Repeat as needed.

Regularly handpick slugs, snails, tomato hornworms, and other pests from edible plants.

Pick up a copy of the *California Master Gardener Handbook: 2nd Edition* (University of California, 2015; \$37) for an encyclopedic guide to garden maintenance. The book addresses state-

specific issues such as how to amend clay soil by adding compost.

Cut back the center stems of dahlias to encourage lateral branching and more blooms.



HARVEST

Cut artichokes when flower buds (the part you eat) reach full size but before bracts begin to spread open. Leave 1½ inches of stem—it has a flavor similar to the artichoke heart once cooked.

Pick blackberries, boysenberries, and raspberries when they are plump and nearly fall off the branches when tugged.

Harvest garlic when leaves begin to yellow and die back. Carefully dig out bulbs with leaves still attached, shake off dirt, and cure by storing them in a cool, dry place. After three to four weeks, when the bulbs are completely dry, clean them with a soft-bristled brush, cut off dead stalks and roots, and store at 40° in a dark place with good ventilation. 🌱



Learn what to plant when with our year-round checklists: sunset.com/checklists.

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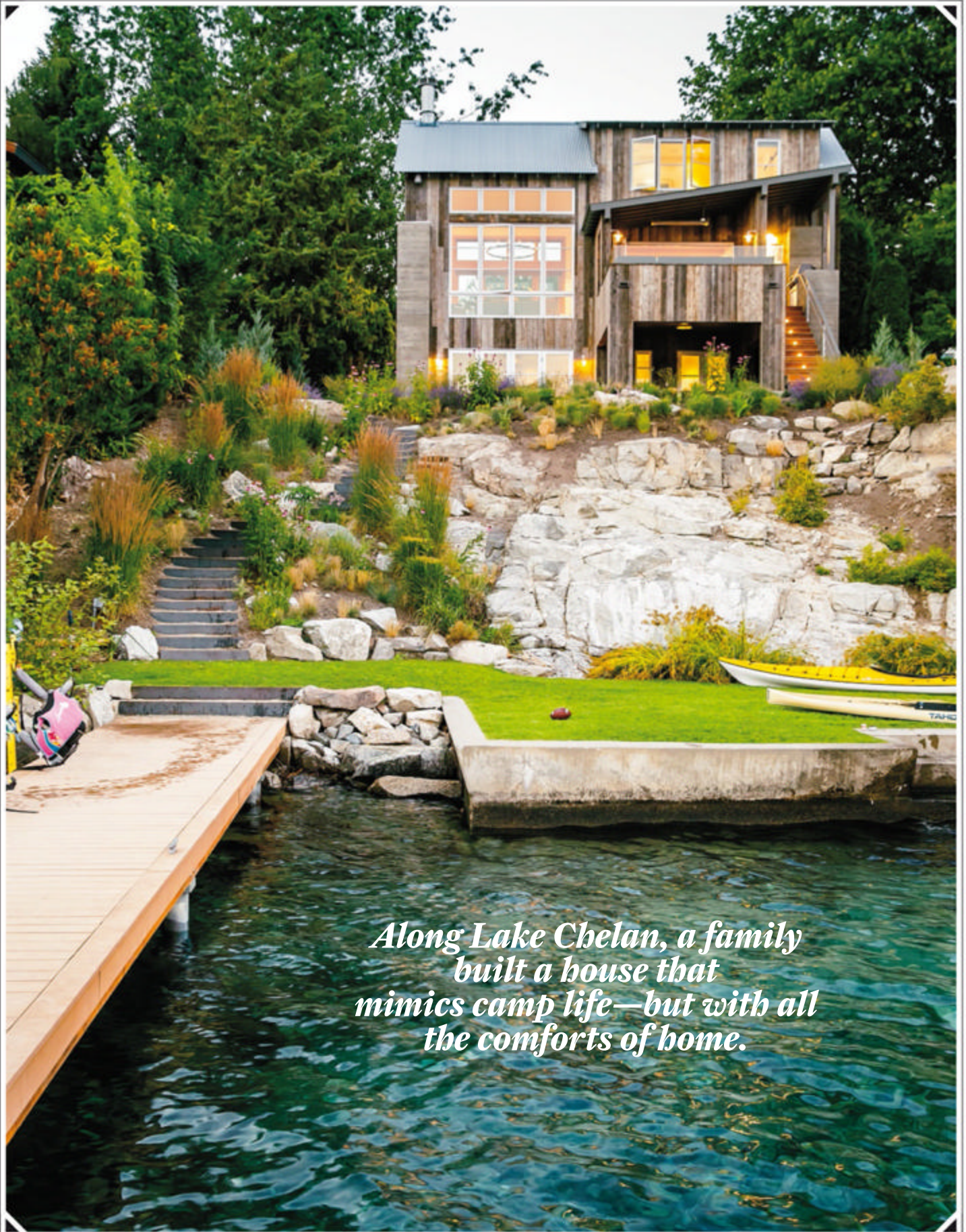
by

SARAH LATTA

photographs by

THOMAS J. STORY

STYLING: JANNA LUFKIN



*Along Lake Chelan, a family
built a house that
mimics camp life—but with all
the comforts of home.*



W

What's an empty, overgrown lot without a house on it? The perfect vacation spot for Seattleites Aaron and Hilary Richmond. After snatching up a narrow piece of land on Lake Chelan, Washington, in an estate sale—but knowing they couldn't yet afford to build—they mowed the weeds, bought a 32-foot Airstream, and camped there

on weekends for eight years while they piggy-banked funds. "Here we were, camping with our three kids in this residential community with close neighbors on either side. I think people wondered if we were ever going to build a house," Hilary says, laughing.

When camping went from cute (Sam, 11; Adie, 9; and Mac, 7, all sleeping on one pullout) to cramped (unrolling sleeping bags on the floor), the couple decided it was time to break ground.

Living on the land, through 90° summers and a few freezing winter days, had given them the opportunity to envision how they'd want to live

year-round in their future home. "We'd already spent so much time on the property that we knew we'd want to live and dine outside as much as possible," says Aaron. The couple sought the same indoor-outdoor living their temporary digs provided, but on a grander and more accommodating scale for visiting friends and family. So they challenged Seattle architecture firm Bosworth Hoedemaker to conceive a light-filled structure that did just that while minimizing views of neighboring houses.

Architects Steve Hoedemaker and Kelly Jimenez delivered, starting with a spacious deck that's a vital vein to the great room. In warm months, the axis of living runs from the open kitchen and dining space through glass bifold doors to the deck. With a fire table, electric heating, and outdoor speakers, the deck is the family's living room from May to September. In the colder months, the axis rotates to the indoor living space (to the right of the kitchen), where everyone camps out in front of the fireplace to read or play with Legos. Big south-facing windows end at floor level, creating the sensation that the room is hovering above the lake.

EXTERIOR

Silvery gray reclaimed wood, previous page, helps the tall house stay unobtrusive. Bonus: It's basically maintenance-free. Board-formed concrete accents the barn-like façade.

KITCHEN

The open kitchen, above, was a big upgrade from the one in the Airstream. A reclaimed-wood bar fits a lineup of kids, and a fir dining table on casters can be rolled onto the deck. Stainless steel counters with a raised marine edge prevent spills from reaching the end-grain wood floor. *Lighting, Schoolhouse Electric.*

LIVING ROOM

"The furnishings are deceptively low-maintenance," says interior designer Amy Baker. Outdoor-fabric cushions soften the two fireplace benches, opposite. A patchwork rug is made of worn rugs that were cut and sewn together. "You can't ruin it," Baker says. *Cushion fabric, Perennials.*





S DIGITAL BONUS See more of this home at sunset.com/lakehouse.



BATHROOM

Sandwiched between the bunkroom and a guest bedroom on the main level, the communal guest bath, opposite, “has a camplike feel but still maintains privacy,” says Jimenez. A trough sink invites multiple people to brush their teeth at once. The shower and toilet rooms close when in use to keep the rest of the space accessible. *Sink, Kohler.*

MASTER BEDROOM

“Hilary and Aaron wanted flow and a connection throughout the house,” says Hoedemaker. To that end, he and Jimenez added a peekaboo door to the bedroom, left, like you’d see in a hayloft, above the living room. The couple can look down from the bedroom but also slide the pocket door closed. *Bed, Crate and Barrel.*

BUNKROOM

The designers thought of the bunkroom, below, “as a 3-D world for kids, with a combination of ladders and beds and storage,” says Hoedemaker. But Hilary confesses: “Adults like to sleep there too.” Each guest gets a cubby, night-light, and plaid camp blanket.

Despite the home’s openness to the outdoors, the family can’t see their next-door neighbors—thanks, in part, to two board-formed concrete walls that run down the long sides of the house. “We placed windows up high to look into the trees instead of into a neighbor’s house,” explains Hoedemaker.

Though external privacy was a priority, the interior is all about togetherness: A six-person bunkroom, a communal main-level bathroom, and a media room in the basement host frequent weekend guests. For nighttime privacy, the three adult bedrooms are spread out on each level with the master loft perched above the kitchen to give it a sweeping view of the lake.

With so many places to put people, it’s easy to go into hosting overdrive, but Hilary and Aaron try to preserve one weekend a month for just their immediate family. In warm months, the Richmonds hit the water to paddleboard or boat



almost as soon as they get through the door, or they'll hike or mountain bike before coming back for the night. Skiing and beach bonfires keep them as busy as they want to be in the winter. "Here we have open, unscheduled days for us to wander, enjoy the outdoors, and do creative things," says Aaron.

Even though they now have a house, rather than an Airstream, the family hasn't lost their camping grit. But it's the kids who lead the way these days: They often pitch a tent on the lower lawn for no other reason than wanting to sleep outside under the stars.

ARCHITECTURE: Steve Hoedemaker and Kelly Jimenez, Bosworth Hoedemaker, Seattle; bosworthhoedemaker.com.

INTERIOR DESIGN: Amy Baker, Seattle; amybakerdesign.com.

LANDSCAPE DESIGN: Randy Allworth, Seattle; allworthdesign.com.



HALLWAY

A long hallway on the main level, above, runs from an exterior entry past a guest bedroom, bathroom, and bunkroom to the kitchen, where a stairwell (behind the paneled screen shown on page 68) leads to the master loft and basement. Cabinets and cubbies for coats, food, and sheets turn the walkway into a mudroom, pantry, and linen closet all in one.

DECK

A barely visible frameless glass rail, right, makes deck dwellers feel as though they're perched on the prow of a ship. Baker outfitted the space with a sofa, fire table, and rockers. "The fireplace has a wide lip that doubles as a table for drinks and small plates," she says. Floor-level speakers cast music toward the house instead of toward neighbors. ▲

"Here we have open, unscheduled days for us to wander, enjoy the outdoors, and do creative things."

—AARON RICHMOND





SUMMER CAMP

(FOR GROWN-UPS)



PHOTOGRAPHS
BY DAVID ZAITZ

The days of roasting s'mores and making lifelong friendships in a week don't have to end when you reach legal drinking age. Summer camps are catering to adults now too. Want to become a grilling superstar? There's a camp for that. A skateboard master? Ditto. Here are the West's best places for big kids to return to camp this summer.

BY JENNA SCATENA



ILLUSTRATIONS
BY JON ADAMS



GEOLOGY

UKULELE

SOLAR CARVING

WINE BLENDING

BBQ

BATHROOMS

DIGITAL DETOX

HORSEBACK RIDING

FLYING TRAPEZE

WHISKEY

SKATEBOARDING

"WHY SHOULD SUMMER CAMP—THE PLACE OF FIRST KISSES, SILLY DANCES, FUNNY COMPETITIONS, BEST FRIENDS, AND STAR-GAZING—BE RESERVED ONLY FOR CHILDHOOD?"

thought to myself, For this week, I only have to act as old as I want to feel."

You'll find experiences throughout the West's most remote and captivating places—the trails of the Colorado Plateau, Idaho's historic mining towns, and the Denali Wilderness backcountry. "The moment campers realize their phones don't work out here, there's mass panic," admits Rachel Reichert, vice principal of The Atlanta School, a camp that teaches deskbound adults how to chop, hammer, and saw in Idaho. "But they no longer feel the compulsion to Instagram their vacation." As Cathy Smith, one of The Atlanta School's former campers, puts it, "It was isolated and desolate. There were no spas, none of the silverware matched, and my 'air conditioning' was lifting up a little cloth flap on the window of my one-room cabin to let the air in. And you know what? It was perfect."

With camps ranging from \$399 to \$3,500, you can make your experience as budget or luxe as you want. "Adults expect something more refined than cafeteria food," says James Fleege, a host at the skateboarding camp. "So we'll pile everyone in a van and go out to a local sushi restaurant. Still, sometimes that's not enough, and I catch people sneaking out to a spa ... or to hook up."

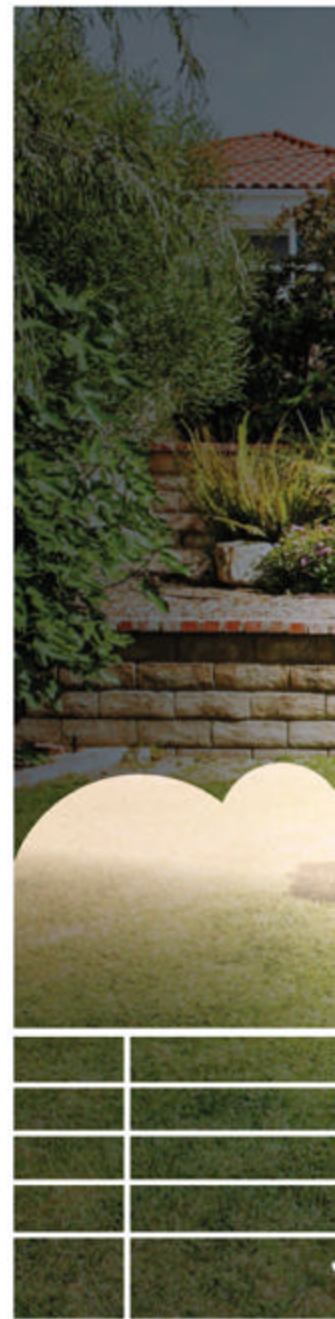
When your iCal seems to dictate your life months into the future, camp can be a refreshing reminder that there's always time to learn something new. At intensive DIY camps, like Breckenridge Distillery's Practical Distillation program in Colorado, whiskey drinkers acquire the complex skills of distilling over six days. "We always end up tasting too much whiskey during the 'sensory analysis' portion, then people sleep it off in their seats during the fermentation lecture," says master distiller Jordan Via. "It's kind of like college, except a bottle of whiskey is always next to the coffeepot."

As adults, we're constantly looking for ways to define ourselves—our job title, our neighborhood, and, yes, even our profile pic. Heading off to sleepaway camp is a way of *undefining* ourselves. "A lot of adults stop doing fun, goofy things," says Feasel, the skateboarding camp alum. "You think you're too old for something like skateboarding, but then you realize it's just so much fun—these camps can keep your inner kid alive." Read on for more tales of grown-up camping bliss.

THAT'S THE QUESTION Levi Felix says inspired him to launch Camp Grounded, a tech-free summer camp for adults set in California's Mendocino redwoods. Mobile phones and tablets are banned, and days are spent learning fish-eye photography, hiking, taking yoga classes, and eating gourmet meals. His idea has caught on: Since launching in 2013, attendance has grown from 250 to 1,250 campers.

Camp Grounded isn't the only place catering to grown-up guests. The American Camp Association now counts some 800 camps as adults only, and last year, they drew more than 1 million people. What's the appeal? You'll find a lot of the classic summer-camp draws (wilderness, new friends, soul searching) plus a focus on acquiring a new, often quirky skill—everything from geology to cookie decorating.

At George Kahumoku Jr.'s Ukulele and Slack-Key Guitar Workshop, amateur musicians learn to strum on a Maui beach. Adults who may have once dreamed of running away with the circus can live out their childhood fantasy at Trapeze Las Vegas, just a few blocks from Cirque du Soleil. You'll even find a skateboarding camp near Mt. Hood. "A 10-year-old in the kids' camp saw me skateboarding my first day and said to his friend, 'See, if that mom can do it, you can do it,'" former camper Lynn Feasel recalls. "I



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about horses. From day one it was all hands on—saddling up, brushing, cleaning, sorting cattle, and horseshoeing. Don't expect a vacation; you're there to get your hands dirty, but also to have fun. And they fold you in to be part of the family. You have breakfast with the whole family at 6:30 every morning. One thing I wasn't prepared for was horseshoeing. It's dangerous. If you're not used to being around a horse, it can feel like a ticking time bomb. I was so out of my comfort zone, but I overcame it. I'm gunning for my own ranch now. I'm going back for another session. What I learned in a week would've taken a year of isolated workshops."

—JEFF TAUTRIM, 45, MILFORD, PA

"Most ranches will just take you on a trail ride while you sit there and look pretty. I really wanted to learn



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out that fantasy for three days than Las Vegas? I was the oldest person there and not nearly as flexible as the girls in their 20s. But it's built for all skill levels, and soon I saw we all had our own strengths. We learned a lot of aerial artistry you wouldn't be able to cover in a daylong camp, like challenging returns, swings, and catches. After a long day of flying, we'd decompress with pizza and a movie, or lounge by the hotel pool. By the end, I was mastering impressive new moves, but I also realized timing and trust are just as important, the latter being the toughest. I had to put a lot of trust into people I just met—that the catcher would catch me, that the guy holding my safety line was paying attention—which wasn't easy. Just jumping off the platform was like a leap of faith. But that's what the trapeze is all about—learning to let go at the right time."

—LINDA TAKAHASHI, 51, BURBANK, CA

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"I wanted to meet some of my craft heroes, like Tamar Mogendorff, who is known for her soft sculptures. I first went with my mother-in-law as a bonding experience. We signed up for about four workshops, and we decided to divide and conquer by not taking the same ones, then teach each other what we learned. I dabbled in live wreath-making and paper perennials, but my favorite took me by complete surprise: cookie decorating. It was very intimidating—I was worried I wouldn't get the science down of squeezing thick frosting out of a tiny tube, but I discovered it was a hidden talent of mine. It's just a different version of painting: The cookies served as our canvas; the colorful frostings, our palette of paint. Then we'd build it out with sprinkles to give it character and structure. And if I didn't like the outcome, fine. I would just eat it, and no one would know. Now I have become known for making cookies for kids' birthday parties. They never seem to think anything is too beautiful to eat. Next year, I'm going back to the Makerie camp with my sister-in-law, mother, and a group of friends. The workshops are addictive, and going back each summer makes it really feel like a camp experience—we'll compare notes with other returning campers to see what new skills others are bringing in."

—KAYLE BECKER, 39, NEW YORK CITY

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»
AMATEUR
SCIENTISTS

"We got to play scientist for a week, using the Alaska wilderness as our laboratory. It was like going on a geology treasure hunt. Instead of a guide giving us a tour, we were led through the discovery process. We questioned and developed hypotheses, which led us to our own understandings, instead of just accepting what someone else says. We studied slide zones and fault lines, and I came away seeing the world differently. Geology is all around us, so now I can go anywhere and understand what I'm looking at. I can see evidence of geology around my own town that I wasn't aware of before. So in the end, trudging barefoot through icy streams, braving high passes like mountain goats, and sharing space with grizzlies made it all worth it."

—CATHERINE KERSHNER, 48, FAIRBANKS



CAMP GROUNDED

BEST FOR
TECHIES WHO
WANT TO
UNPLUG

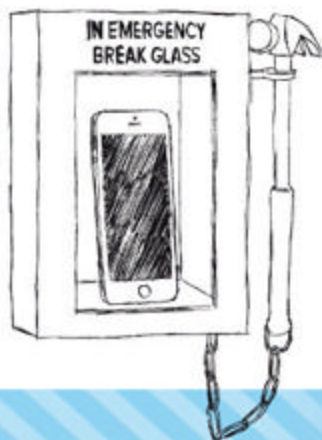
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"I wanted the challenge of a mandatory tech detox—and I knew the only way for me to truly unplug was to have someone literally take the devices from me. I used to be a camp counselor as a teenager, and I remember the joy of learning something new, like building and flying a kite—tangible, real-life experience I miss in my digitally oriented life. Here I was able to try a bunch of new activities, things I wouldn't normally do as an adult. I tried solar carving (using the sun to carve designs into a piece of wood), walking on stilts, archery, fish-eye photography, and hula hooping. Everyone is a little out of their comfort zone because we're acting like kids, but that's what we all ended up bonding over. People's adult baggage—rocky relationships, family drama—brought them here, but we got to leave all that behind for a little while.

I didn't miss my phone—I didn't want it back at the end. I can live without it."

—ALICIA BENJAMIN, 35,
BOULDER,
CO



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the get-go—I mean, I really packed on the pads. There were a lot of falls, practicing ollies and nosedives. We were filmed so we could evaluate our

"I'm a snowboarder and wanted a hobby I could do in the summer. I was starting from

form, and everyone would say, 'You're not going to put that on Facebook, right?' The best parts were the field trips to Portland's skate parks. After, we'd come back to the house where seven guys and I were staying for the week. We'd crack open a beer, look out at Mt. Hood, and recount our best crashes of the day. I'd have these realizations, like 'Oh my god, I'm 42 years old and at skateboard camp.' Another guy was a 38-year-old lawyer. We're adults in demanding jobs; there's little space set aside to goof off anymore. But you know what? We did it for the skill set, but also to keep our inner kid alive. I didn't leave being the next Tony Hawk, but I did conquer the half-pipe."

—LYNN FEASEL, 42, CALGARY, AB

BEST FOR
SPORTS
ENTHUSIASTS

"I'M 42 YEARS
OLD AND AT
SKATEBOARD
CAMP. ANOTHER
GUY WAS A
38-YEAR-OLD
LAWYER. WE'RE
ADULTS IN DE-
MANDING JOBS;
THERE'S LITTLE
SPACE SET ASIDE
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ANYMORE."

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THE ATLANTA SCHOOL / ATLANTA, ID
From \$700 all-inclusive for 2 days; theatlantaschool.org.

"I never went to summer camps as a kid, so now that I'm retired, I wanted to go somewhere off the grid and rediscover my 10-year-old self. The drive down a dirt road to Atlanta, a nearly abandoned mining town in the Idaho mountains, was a great start to the adventure. I've always had a penchant for outhouses, and here we got to build one from scratch. We each submitted blueprint proposals and had to think about things like would it be a one- or two-seater? Slanted roof or pitched? Then we scavenged the hills for reusable materials: debris, scrap metal, and wood. There's no store, so anything else we needed, we wrote on a shopping list and gave it to the mailman, who would bring it back the next day. Then we built the entire outhouse by hand, no power tools. It was satisfying to get away from computers, get dirty, and see the results of our manual labor. At the end of the day, we would reward ourselves at the hot springs before retiring to our one-room cabins."

—CATHY SMITH, 63, BOISE



GRILLING & BBQ BOOT CAMP

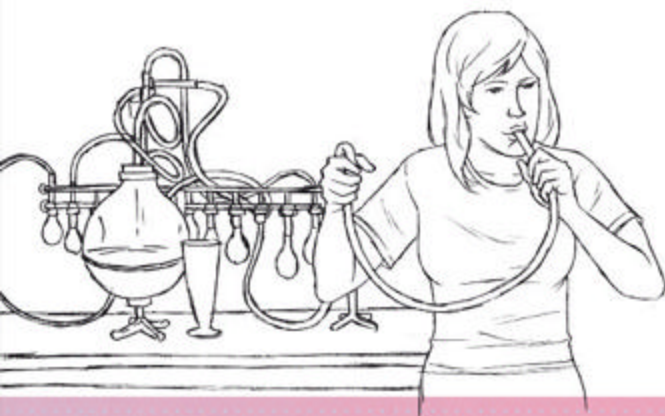
THE CULINARY INSTITUTE OF AMERICA / ST. HELENA, CA
\$895; 2 days; enthusiasts.ciachef.edu/boot-camps.

BEST FOR
CHEFS IN THE
MAKING

"Becoming a master chef overnight seemed like a great idea even if my current skills were lacking. (I'd set a frozen pizza on fire only the week before camp.) No matter. The only requirement for attending culinary boot camp was a willingness to learn. That, I had. We began with a lecture on what we'd cover in the course: everything we ever wanted to know about brines, rubs, marinades, and sauces. I assumed we'd be given a step-by-step presentation too—but it was literally a trial by fire. We chopped, grilled, and jumped right in. At the end of each day, we'd eat a big meal of all the dishes we'd labored over—grilled trout, sirloin, chicken—and it was delicious. But I was naive to think I'd become a master chef so quickly. I should've

gone to a basic skills boot camp first. With help from my instructor and other campers, I'd managed to ski down a black-diamond trail, but really I belonged on the bunny slopes. Still, I enjoyed the experience."

—CARLOS KOTKIN,
41, LOS ANGELES



BRECKENRIDGE DISTILLERY / BRECKENRIDGE, CO
\$3,500 all-inclusive; 6 days; breckenridgedistillery.com.

ing a small whiskey distillery, so we signed up for this as a fun test. We'd start around 7 a.m. and cover lab trials, proofing, blending, and bottling. We were done at 5, but most of us would keep tinkering until 7. As a group, we made our own bourbon, then we all signed the barrel, which is still aging. We'll have to have a reunion to taste it. We're opening our distillery this summer: Restless Spirits. And I'm inviting all of them to the opening."

—BENAY SHANNON, 47, KANSAS CITY, MO

"My husband and I were toying with the idea of open-

UKULELE AND SLACK-KEY GUITAR WORKSHOP

BEST FOR
➔
BEACH BUMS

GEORGE KAHUMOKU JR. / MAUI, HI
\$1,400; 7 days; kahumoku.com.

“Last summer was my seventh year at the camp. Going back to the same camp each year has taught me that there’s always more to learn, more depth to things than you initially might have thought. Or maybe the next year there’s another teacher that fills in a missing piece for you. About half the people come back every year, many of whom are spouses, so it’s become what’s called an ‘*ohana*’ in Hawaiian, like a reunion. The new people get folded in. But it’s different from a family reunion because it’s people who you otherwise would never have dinner with, much less play music with—people from Japan to Palo Alto to Virginia. During the day, we write songs and practice slack-key and the ukulele. Every evening we jam out in a music circle. At the end of the camp, there’s a student performance. The big crescendo. Despite being a middle school teacher, I’m a mess of nerves in front of adults. One year I resorted to a song I always played as a kid: ‘Puff the Magic Dragon.’ Everyone laughed, and it turned into a group sing-along. Now it’s a running joke people still bring up every year.”

—TERI HAWKINS, 59, SAN LEANDRO, CA



SONOMA GRAPE CAMP

BEST FOR
➔
WINE NERDS

SONOMA COUNTY WINEGRAPE COMMISSION / SONOMA
\$2,000 all-inclusive; 3 days; sonomagrapecamp.com.

“My wife and I have a hefty wine collection, so we wanted to investigate the back end of what really goes into a bottle. We spent three days picking, hauling, sorting, and blending, and our efforts were always rewarded with a beautiful meal cooked by a local chef. The most memorable was in an old apple orchard beneath the stars and strings of lights at Martinelli’s. I’d go back again just for that. That, and for the blending boot camp. We were split into teams, and each group was given about six varietals to blend with. We quickly turned it into a competitive sport, throwing barbs back and forth with the other teams. Now when we pick a bottle from our cellar, we stop to think about what went into it—the heat of the day the picker was in, the long nights sorting during harvest, and the precision and care from the winemakers. It puts a face to the labels.”

—LARRY EPSTEIN, 66, ENCINO, CA





RUNNING GETAWAY

**McMILLAN RUNNING COMPANY
FLAGSTAFF**

\$399; 4 days; mcmillanrunning.com.

BEST FOR
➤➤
**WANNABE
OLYMPIANS**

"All the campers were at different levels, from recreational runners to hard-core athletes, but the staff (which included a former Olympian) did a good job of accommodating everyone. I've been running since high school and always had a vision of what kind of runner I was: an endurance monster. But by evaluating what kind of training I respond best to, this camp showed me my real strength was as a speedster. We also got coached on nutrition strategy and mental-focus techniques, which were a big help. I learned as much about the other people at camp as I did about myself. The scenery and weather in Flagstaff were a beautiful backdrop to get to know others while running on trails at 7,000 feet. It became much more about the experience and bonding with others than about the workout."

—BECKY NESBITT, 45, HEMPSTEAD, TX



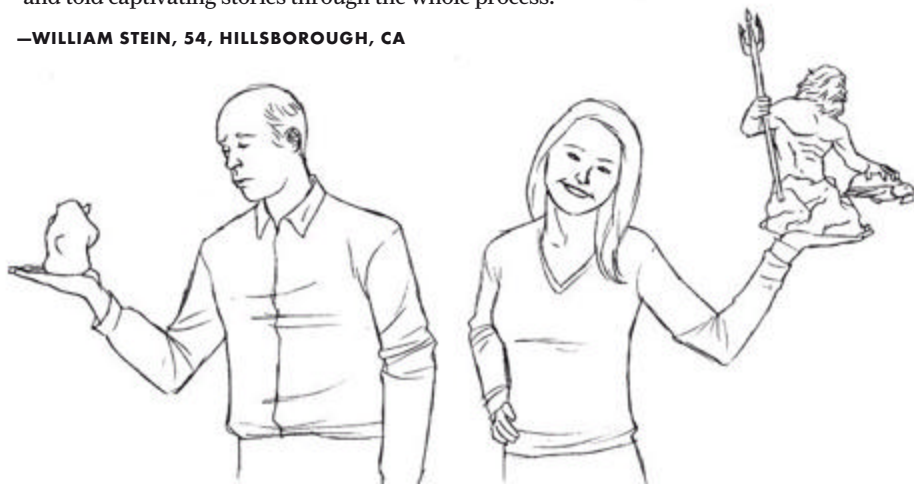
BEST FOR
➤➤
**HEAVY-METAL
FANS**

SAND CASTING

IDYLLWILD ARTS / IDYLLWILD, CA
From \$770 for 4 days; idyllwildarts.org.

"The first thing I noticed was that the teacher had built the kiln himself. I was skeptical—it looked like a circular stack of brick with a hair dryer blowing into it—but when he lit it up, it sounded like a jet engine, and out came the flames. It made me realize how simple the equipment can be and how easy it would be to do as a hobby at home. At first, working with liquid metal was intimidating, but soon we were melting down aluminum and bronze in the furnace, and pouring the molten metal into beautiful sand molds, letting it cool and occasionally finishing them with a patina. As a software engineer, I found it invigorating to feel the heat from the molds and the metals, and get back to something so low-tech and hands-on. It's how they did casting in the Bronze Age. The instructor really filled out the whole experience; he lives on an Indian reservation in the Idyllwild area and told captivating stories through the whole process."

—WILLIAM STEIN, 54, HILLSBOROUGH, CA





YOU'RE INVITED TO AN

Edible Garden Party

Menu by Erin Scott

WHITE BEANS
with SORREL PESTO

GRILLED SALMON *with*
CARAMELIZED LEMONS

ALMOND TORTE
with GRILLED FIGS

By MIRANDA JONES *Photographs by* THOMAS J. STORY

Illustrations by MARGARET SLOAN

GRILLED
SALMON *with*
CARAMELIZED
LEMONS



D

DURING THE SUMMER, Erin Scott, author of the food blog Yummy Supper, entertains in her Berkeley garden as often as she can—and cooks from it too. “My garden is a constant source of inspiration” in the kitchen, she says. ¶ For parties, she follows a few simple rules: Make it simple, make it seasonal, and most of all, make it delicious; nothing is done just for show. And there’s one more rule—make it gluten-free, since Scott, like many people these days, can’t digest wheat. ¶ Her parties are as relaxed as her food. Within minutes of arriving, guests are usually snipping herbs or plucking lemons. “My food isn’t trying to be anything other than what it is,” says Scott, who released her first cookbook, *Yummy Supper* (Rodale; \$25), last year. “Most people don’t even notice that it’s gluten-free, and I like it that way.”



ERIN SCOTT
in HER
GARDEN

“When I’m standing at the kitchen counter, I can look right into our veggie patch. Often the inspiration for an entire menu will start with one tidbit from the garden—maybe sorrel or fennel fronds or figs.”





WHITE BEANS *with* SORREL PESTO

SERVES 6 TO 8 / AT LEAST 1 HOUR, PLUS SOAKING TIME

Fresh sorrel, a hardy, leafy green perennial, gives simple white beans a zap of color and a lemony tang. Farmers' markets often carry it from spring into early fall, depending on the region. If you can't find it, swap in basil.

BEANS	$\frac{2}{3}$ cup pine nuts or
1 lb. dried white beans,	Marcona almonds
such as cannellini or	3 garlic cloves, finely
navy	chopped
4 garlic cloves, thinly	$\frac{3}{4}$ cup grated parmesan
sliced	cheese (use the
1 bay leaf	smallest punched-out
1 tbsp. kosher salt	holes on a box grater)
PESTO	1 cup extra-virgin olive
4½ cups loosely packed	oil
fresh sorrel or basil	Pepper and flaky sea salt
leaves (from a 6-oz.	to taste
bunch)	

1. Rinse beans under cool tap water. Put in a pot, cover with 3 in. cold water, and let soak overnight. Or, bring them just to a boil, then immediately remove from heat and let sit 1 hour, covered.
2. If soaking liquid is cloudy, drain and replace, covering beans with at least 2 in. water; if clear, add enough to cover by 2 in. Bring to a boil, then immediately reduce heat to a simmer. Skim any foam from surface. Add sliced garlic and bay leaf and simmer, partly covered, until tender, 45 minutes to 2 hours, depending on how long beans have been sitting on the shelf. Stir in salt.
3. While beans are cooking, put pesto ingredients in a blender or food processor and blend to a coarse purée.
4. Ladle out 1 cup cooking liquid and set aside. Using a slotted spoon, transfer warm beans to a serving bowl and stir in $1\frac{1}{2}$ cups pesto, along with some reserved cooking liquid to loosen them up. Serve hot, with remaining pesto on the side.

MAKE AHEAD Beans and pesto separately, up to 2 days, chilled (store beans in cooking liquid, and press plastic wrap against surface of pesto).

PER SERVING 558 Cal., 61% (338 Cal.) from fat; 20 g protein; 39 g fat (6.1 g sat.); 36 g carbo (9.8 g fiber); 580 mg sodium; 7.5 mg chol. GF/V



GRILLED SALMON *with* CARAMELIZED LEMONS

SERVES 6 TO 8 / 45 MINUTES

A side of salmon, hot off the grill and laid on fig leaves from a backyard tree if you have one, makes a spectacular main course. If you're daunted by the prospect of flipping such a large piece of fish, cut it into three sections before grilling (they're easier to turn) and arrange them end to end on the platter.

1 side of skin-on wild salmon (3 lbs.)
 $1\frac{1}{2}$ tsp. kosher salt
 1 tbsp. extra-virgin olive oil
 Vegetable oil for grill
 4 lemons, halved and visible seeds removed
 Fresh fig leaves for platter (optional)
 Fresh chervil leaves or snipped chives

1. Remove salmon from refrigerator 45 minutes before serving, pat dry, and season with salt on both sides and on edges.
2. Heat a gas grill to medium (350° to 400°), with one burner turned off to create an indirect-heat area.
3. Drizzle salmon all over with olive oil and rub in gently. Oil cooking grate, using tongs and a wad of paper towels drizzled with vegetable oil. Lay salmon on grill, skin side up and with thinner tail section over indirect-heat area. Set lemons over direct heat. Cover grill. Cook lemons until juicy and partly charred, 6 minutes; transfer to a bowl. Cook salmon until edges begin to curl, 8 to 10 minutes.
4. Carefully loosen salmon from grill with an offset cake spatula or wide metal spatula, sliding it all the way beneath fish. Using spatula to lift salmon, slide a rimless baking sheet underneath. Set another rimless baking sheet on top of salmon to sandwich it, then flip the sandwich over. Lift off top sheet, angle bottom sheet with salmon against cooking grate, and carefully pull sheet away from salmon, easing it onto the grate skin side down.
5. Close lid and grill salmon until just firm to the touch, 3 to 5 minutes more. Slide spatula between fish and skin, then ease a rimless baking sheet under fish and lift off, leaving skin on grill.
6. Line a platter with fig leaves, if using. Angle baking sheet against platter and slide salmon onto it. Sprinkle salmon with chervil leaves and set caramelized lemon halves around it.

PER SERVING 291 Cal., 41% (118 Cal.) from fat; 39 g protein; 13 g fat (2 g sat.); 2.5 g carbo (1 g fiber); 275 mg sodium; 107 mg chol. GF/LC/LS



ALMOND TORTE with GRILLED FIGS

SERVES 10 TO 12 / 1½ HOURS, PLUS 2 HOURS TO COOL

This not-too-sweet torte makes a lovely dessert, late-afternoon treat, or even breakfast. Almond flour gives it a rich, buttery texture; almond extract and sliced almonds heighten the flavor.

½ cup plus 2 tbsp. unsalted butter, plus more for pan	2 tsp. almond extract 1 tsp. vanilla extract 2 tsp. lemon zest Generous pinch of flaky sea salt
3 lightly packed cups almond meal*	⅓ cup sliced almonds 16 ripe figs
1 large egg plus 1 large egg yolk	8 rosemary sprigs (5 in. each)
⅔ cup light honey, such as orange blossom, plus 2 tbsp. for serving	8 oz. crème fraîche

1. Melt butter and set aside to cool for a few minutes. Put almond meal, whole egg and yolk, ⅔ cup honey, the almond and vanilla extracts, lemon zest, salt, and melted butter in a medium bowl and stir together with a wooden spoon. The batter will be thick and sticky.
2. Thoroughly butter a 10-in. tart pan with a removable rim. Scoop batter into pan and spread even. Chill filled pan in freezer, making sure pan is level, 20 minutes. Meanwhile, preheat oven to 300°.
3. Scatter almond slices over top of batter and slide pan into oven. Bake until entire surface is light golden brown, 45 to 50 minutes. (Don't overbake—the torte should be moist.) Set on a rack and let cool completely before serving, about 2 hours.
4. While torte cools, preheat a grill to medium-high (450°). Slide 2 whole figs onto each rosemary sprig and grill until juicy and warmed through, 2 to 3 minutes per side. When cool enough to handle, slide off and cut into quarters.
5. Serve slices of torte drizzled with 2 tbsp. honey, dolloped with crème fraîche, and topped with a few fig quarters.

*Find at natural-foods stores and well-stocked grocery stores.

PER SERVING 457 Cal., 66% (301 Cal.) from fat; 8.7 g protein; 34 g fat (12 g sat.); 36 g carbo (5.4 g fiber); 32 mg sodium; 78 mg chol. GF/LS/V



Garden Party Tips

MIX THE TABLEWARE. Scott makes her simple white Heath Ceramics plates more interesting by pairing them with her grandmother's silver, plus flea-market finds.

GO FROM DUSK TO DARK. Scott invites her guests to come early, so they can enjoy the setting before dusk. Just before nightfall, she lights up candle-filled

Weck jars in a variety of sizes. \$35/dozen; williams-sonoma.com.

DECORATE WITH HERBS. Potted from her garden, herbs like lemon verbena sub in for flower arrangements.

MAKE ICE CUBES WITH FLOWERS. Scott pops edible blooms like pansies and roses into an ice cube tray and uses

the cubes (above) to flavor iced tea; berries or herbs are nice too.

GIVE TAKE-HOME TREATS. Make an extra torte and send guests home with slices for breakfast, to enjoy with a dollop of yogurt and fresh fruit. Scott wraps the slices in rectangles of parchment paper tied with kitchen twine. 



DIGITAL BONUS For our complete package of gluten-free recipes, including more dishes from this garden party, go to sunset.com/gluten-free.

A top-down photograph of a white ceramic plate with a gold rim, resting on a dark, textured wooden table. On the plate is a slice of golden-brown almond torte. The torte is topped with a dollop of white cream, several halved grilled figs showing their reddish-purple flesh and dark skins, and scattered sliced almonds. A silver fork is positioned at the top left of the plate. A long, dark shadow of the plate and its contents is cast across the table to the left. In the bottom right corner, a small, clear glass tumbler is partially visible, containing a dark liquid. A small, white, scalloped-edge circular label is located in the upper right quadrant of the image, containing the text 'ALMOND TORTE with GRILLED FIGS'.

ALMOND
TORTE *with*
GRILLED
FIGS



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Food & Drink

SUMMER BAKING



SWEET TARTS

*Just two simple recipes and
some ripe, juicy fruit give you
a season of possibilities.*

FOOD STYLING: ROBYN VALARIK; PROP STYLING: KELLY ALLEN

BASIC TART DOUGH

MAKES AT LEAST ENOUGH FOR A 10-IN. TART 15 MINUTES, PLUS AT LEAST 2 HOURS TO CHILL

This buttery dough produces a crisp yet sturdy crust. One batch yields enough for almost any size tart pan—we used everything from mini tartlet pans to a 12-in. rectangle (see tart recipes, at right and on page 94, for the recommended pan size for each). Any leftover dough makes good cookies.

1 2/3 cups flour **butter, cubed, plus**
1/3 cup sugar **more for pan**
1/4 tsp. fine sea salt **1 large egg yolk**
 or table salt **1/4 cup heavy cream**
1/2 cup cold unsalted **1 tsp. vanilla extract**

1. Combine flour, sugar, and salt in the bowl of a stand mixer. Add butter. Using the paddle attachment, mix on low speed until butter is smaller than pea-size but not totally crumbly. Whisk egg yolk, cream, and vanilla in a small bowl and add to flour mixture. Blend just until dough comes together and is smooth.
2. Form dough into a disk. Wrap in plastic wrap and chill at least 2 hours and up to 4 days.
3. Preheat oven to 375°. Lightly butter a tart pan or pans. Roll dough out on a lightly floured surface until 1/4 to 1/8 in. thick. Roll dough onto rolling pin, then unroll over pan(s). Press dough flush against bottom, into bottom corners, and lastly up inside of pan(s). Use your thumb to brush dough even with rim. If you have any cracks or holes, you can patch with the extra dough left from the rim.
4. Lay a piece or pieces of parchment paper into pan(s) over dough, cutting to fit as needed. Fill parchment with dried beans or pie weights.
5. Bake tart shell(s) until edges are light golden brown, about 20 minutes. Carefully remove parchment with beans and transfer to a plate or bowl. Bake tart shell(s) until center looks dry and is starting to turn deep golden brown, about 15 minutes more. Let cool completely, then remove pan rim and fill shell.

VANILLA PASTRY CREAM

MAKES ABOUT 1 1/2 CUPS / 1 HOUR, PLUS AT LEAST 3 HOURS TO CHILL

Lighter and more delicate than the filling often used in commercial bakeries, this pastry cream lets summer fruit be the star.

1 cup each whole milk and heavy cream
1/2 vanilla bean, split lengthwise and seeds
 scraped out and reserved
4 large egg yolks
1/2 cup sugar
3 tbsp. cornstarch
1/2 tsp. fine sea salt or table salt

1. Heat milk and cream in a medium saucepan over medium-low heat until it begins to simmer. Add vanilla bean pod and seeds; let sit off the heat, covered, 30 minutes.
2. Rewarm milk mixture over medium-high heat until almost simmering. Meanwhile,

mix yolks and sugar in a medium bowl. Blend in cornstarch and salt. Slowly whisk hot milk mixture into yolk mixture, 1/2 cup at a time. Pour mixture back into pan and cook, whisking constantly, until as thick as pudding, about 4 minutes. Pour custard through a strainer into a clean bowl (discard vanilla pod).

3. Lay plastic wrap against surface of custard to keep a skin from forming. Chill at least 3 hours and up to 4 days.
4. Whisk cold custard to smoothen it, then spread or pipe into tart shell(s) and top with fruit.

Variations

Berry Tartlets

GRAHAM-CRACKER CRUST Make **Basic Tart Dough**, substituting half of flour with **whole-wheat flour** and adding 1/2 tsp. **cinnamon**, 1 tbsp. **honey**, and 1 tbsp. **unsulfured molasses**. Line 10 mini brioche molds or 20 to 24 tartlet pans with dough. Set a second batch of molds on top of filled molds (or follow step 4 at left). Bake 10 minutes at 325°, remove top molds, then bake until deep golden brown, about 10 minutes more.

WHIPPED VANILLA PASTRY CREAM & BERRIES

Make **Vanilla Pastry Cream**; chill. Whisk 1 cup **heavy cream** into stiff peaks, then fold in 1/2 recipe **pastry cream**. Spread in shells and top with 3 cups **fresh mixed berries**. Serves 10.

PER LARGER TARTLET 489 Cal., 60% (293 Cal.) from fat; 6.1 g protein; 33 g fat (20 g sat.); 45 g carbo (2.8 g fiber); 153 mg sodium; 206 mg chol. LS/V

Peach Thyme Tart
THYME CRUST Make **Basic Tart Dough**, reducing flour to 1 1/3 cups and mixing 1 tbsp. finely chopped **fresh thyme leaves** into flour. Bake in a 6- or 7-in. round tart pan.

VANILLA PASTRY CREAM & PEACHES

Make **Vanilla Pastry Cream**. Peel 2 **peaches** and cut each into 8 wedges. Heat 1 tbsp. **butter** in a medium frying pan over high heat. Add 1 tbsp. **each granulated sugar** and packed **light brown sugar**; cook until sugars start to melt, 20 seconds. Add peaches, remove from heat, and stir until sugars melt, 1 minute. Spread **pastry cream** in shell. Top with peaches and their juices, then sprinkle with **fresh thyme leaves**. Serves 6.

PER SLICE 660 Cal., 56% (369 Cal.) from fat; 8.1 g protein; 41 g fat (25 g sat.); 66 g carbo (1.7 g fiber); 251 mg sodium; 293 mg chol. LS/V

Chocolate Raspberry Tart

CHOCOLATE CRUST Make **Basic Tart Dough**, substituting 1/4 cup flour with 1/4 cup **Dutch-process unsweetened cocoa powder** in step 1. Bake in a 12-in. rectangular tart pan.

CHOCOLATE CUSTARD & RASPBERRIES

Make **Vanilla Pastry Cream**, but omit vanilla bean. Reduce cornstarch to 2 tbsp. and add 2 tbsp. **Dutch-process unsweetened cocoa powder** to yolks and sugar in step 2. After straining custard, mix in 3 oz. melted chopped **semisweet chocolate**. Spread cold **pastry cream** in shell and top with 2 cups **fresh raspberries**. Serves 12.

PER SERVING (ABOUT A 1-IN. SLICE) 351 Cal., 57% (199 Cal.) from fat; 4.7 g protein; 22 g fat (13 g sat.); 36 g carbo (2.6 g fiber); 119 mg sodium; 144 mg chol. LS/V





Plum Frangipane Tart

**BASIC TART
DOUGH** (recipe on
page 92). Bake in
an 8-in. tart pan
(2 in. deep).

+
**FRANGIPANE
PASTRY CREAM
WITH PLUMS**
Make **Vanilla
Pastry Cream**
(recipe on page
92), then blend
with 1 cup finely
ground **skin-on
almonds**, 2 large
eggs, and $\frac{1}{4}$ cup
**granulated
sugar** in a medi-
um bowl. Spread
into baked tart
shell and top with
3 to 5 **red plums**,
halved and pitted.
Bake at 350° on
bottom rack of
oven until filling
is puffed, golden
brown, and firm
around the center
plums when
pressed, 50 to 60
minutes. Let cool.
Dust with **pow-
dered sugar**
before serving.
Serves 8. 🍴

PER SERVING 599 Cal.,
55% (328 Cal.) from fat;
11 g protein; 37 g fat (18
g sat.); 59 g carbo (2.5 g
fiber); 195 mg sodium;
269 mg chol. LS/V

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from
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WEEKNIGHT COOKING

ORANGE LEMON CHICKEN

SERVES 4 / 25 MINUTES

This is a light version of the battered and fried “lemon chicken” found on many Chinese take-out menus. Adding the citrus segments at the end of cooking helps keep the flavors fresh.



- | | |
|--------------------------------------|--|
| 1 lb. boned, skinned chicken breasts | ½ small yellow onion, thinly sliced |
| 1 tbsp. soy sauce | 1 ½-in. piece fresh ginger, peeled and coarsely shredded |
| 2 tsp. cornstarch | 1 celery stalk, thinly sliced on the diagonal |
| ½ tsp. white pepper, divided | 1 green onion, cut into 2-in. slivers |
| 1 large orange | 4 cups steamed rice (optional) |
| 1 lemon | |
| 2 tsp. light brown sugar | |
| 1 tsp. toasted sesame oil | |
| 2 tbsp. vegetable oil | |

1. Cut chicken breasts crosswise into ½-in.-thick slices, then cut each slice in half lengthwise so you end up with finger-size pieces. Combine chicken, soy sauce, cornstarch, and ¼ tsp. white pepper in a small bowl and toss to coat evenly. Set aside.
2. Zest orange into a small bowl. Segment orange (see page 104 for an illustration): With a sharp knife, trim off ends and set a cut side down on a cutting board. Following the curve of the fruit, trim off peel and white pith. Set a strainer in a separate bowl and, working over bowl, slice segments free of membranes. Squeeze juice from membranes into strainer. Measure 3 tbsp. juice and add to bowl with zest. Set orange segments aside.
3. Cut lemon in half and set one half aside. Zest and juice the other half into bowl with orange juice and zest, then add brown sugar, sesame oil, and remaining ¼ tsp. white pepper. Set sauce aside.
4. Heat vegetable oil in a large nonstick pan over medium-high heat. Add onion and ginger and cook until just beginning to brown, about 2 minutes. Push onion and ginger to one side of pan and add chicken in a single layer. Let sear undisturbed 2 minutes. Add celery and citrus sauce and cook, stirring constantly, until sauce thickens and chicken is cooked through, about 2 minutes more.
5. Remove from heat and stir in reserved orange segments. Pour into serving bowl or onto a platter. Squeeze juice from reserved lemon half over chicken and shower with slivered green onion. Serve with steamed rice if you like.

PER SERVING WITHOUT RICE 246 Cal., 39% (95 Cal.) from fat; 24 g protein; 11 g fat (1.7 g sat.); 13 g carbo (2.2 g fiber); 295 mg sodium; 63 mg chol. LC/LS

FOOD STYLING: JEFFREY LARSEN

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GRILLED PANZANELLA with SHRIMP

SERVES 2 TO 4 / 30 MINUTES

A quick turn on the grill brings extra summer flavor to this riff on classic Italian bread salad.

- | | |
|---|---|
| 30 cherry tomatoes (mix of red and yellow) | ¼ small red onion, cut into slivers |
| 12 large shrimp (26 to 30 per lb.), peeled and deveined | ¼ cup each torn fresh mint and basil leaves |
| 4 slices (¾ in. thick) from a wide, crusty loaf, such as pain au levain | 1 tbsp. drained brined capers |
| 7 tbsp. extra-virgin olive oil, divided | 1 tsp. Dijon mustard |
| 2 cups diced cucumber (if using a thin-skinned variety, such as Persian, do not peel) | ½ tsp. kosher salt |
| | ¼ tsp. pepper |
| | 2 tbsp. red wine vinegar |
| | 1 oz. ricotta salata or manchego cheese |

1. Heat a grill to high (450° to 550°). Drizzle tomatoes, shrimp, and bread slices (on both sides) with 3 tbsp. oil.
2. Put cucumber, onion, mint, basil, and capers in a medium bowl and stir to combine.
3. In a small jar with a tight-fitting lid, combine mustard, salt, pepper, vinegar, and remaining ¼ cup oil. Cap jar and shake vigorously to emulsify, then pour dressing over cucumber mixture.
4. Arrange tomatoes and shrimp in a single layer on a grill pan. Grill tomatoes, turning once or twice, until skins begin to char and tomatoes soften, about 4 minutes total. Grill shrimp, turning once, until pink and slightly charred, 3 to 4 minutes total. Let cool slightly.
5. Grill bread slices directly on cooking grate, turning once, until browned on both sides, about 2 minutes total.
6. Cut tomatoes in half and add to cucumber mixture along with shrimp; stir to combine. With a vegetable peeler, shave ricotta salata into salad and gently combine. Spoon some dressing onto each slice of bread to moisten, then top each with a quarter of the salad. Serve immediately.

PER TOAST 561 Cal., 44% (247 Cal.) from fat; 18 g protein; 29 g fat (5.6 g sat.); 60 g carbo (4 g fiber); 975 mg sodium; 34 mg chol.



FLANK STEAK TACOS with AVOCADO and RED ONION SALAD

SERVES 6 / 25 MINUTES

This combination is also delicious layered in *bolillos* (crusty Mexican rolls) or soft French rolls.

- | | |
|--|--------------------------------------|
| 1 flank steak (about 1 lb.) | ½ medium red onion, thinly sliced |
| 3 tbsp. extra-virgin olive oil, divided | ½ jalapeño chile, thinly sliced |
| 1 tsp. each kosher salt and pepper, divided | ¼ cup loosely packed cilantro leaves |
| ½ tsp. smoked paprika | 2 tbsp. lime juice |
| 2 ripe avocados, peeled, quartered, and thickly sliced crosswise | 12 corn tortillas (6 in. wide) |

1. Heat a grill to high (450° to 550°). Brush steak with 1 tbsp. oil, ½ tsp. each salt and pepper, and the smoked paprika. Grill steak, covered, turning once, 6 to 8 minutes total for medium-rare (cut to test). Lift to a cutting board and loosely cover with foil (keep grill on).
2. While steak rests, toss avocados, onion, jalapeño, cilantro, lime juice, remaining 2 tbsp. oil, and remaining ½ tsp. each salt and pepper in a large bowl.
3. Thinly slice steak against the grain. Quickly grill tortillas a few seconds on each side to warm them. Serve steak with salad and tortillas. ▲

PER SERVING 428 Cal., 50% (214 Cal.) from fat; 19 g protein; 24 g fat (4.6 g sat.); 35 g carbo (6.8 g fiber); 359 mg sodium; 29 mg chol. GF/LC/LS





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ZUCCHINI GALORE

PEAK SEASON

This famously prolific vegetable is also one of the season's most versatile ingredients. *By Julia Lee*

ZUCCHINI BURGERS

MAKES 4 / 65 MINUTES

We've given the veggie burger a serious upgrade, with browned mushrooms, nuts, and spices in the shredded zucchini patties, and raw zucchini ribbons on top for freshness.

3 medium zucchini (1 to 1 1/4 lbs. total)

About 1 1/4 tsp. kosher salt, divided

4 1/2 tbsp. olive oil, divided

1 cup chopped mushrooms

1/3 cup chopped shallot

1 garlic clove, minced

About 1/2 tsp. pepper, divided

1/2 tsp. each ground coriander and cumin

1/4 cup flour

1/4 cup roasted almonds

1 1/3 cups cooled, cooked brown rice

2 large eggs

1/2 lemon

4 English muffins, split and toasted

3 tbsp. mayonnaise

1 tomato, sliced

1/2 small red onion, thinly sliced

1. Coarsely shred enough zucchini to make 2 1/2 cups. Toss in a colander with 3/4 tsp. salt and let drain. Very thinly slice remaining zucchini lengthwise, preferably with a handheld slicer, and set aside.

2. Heat 2 tbsp. oil in a large nonstick frying pan over medium-high heat. Add mushrooms, shallot, and garlic and cook, stirring often, until mixture begins to brown, 5 to 6 minutes. Reduce heat to medium. Stir in 1/2 tsp. each salt and pepper and the coriander and cumin. Cook until fragrant, about 30 seconds. Add flour and cook, stirring, until lightly toasted, 2 to 3 minutes. Remove from heat.

3. Whirl almonds in a food processor until

finely chopped. Add rice, mushroom mixture, and eggs and pulse until rice is chopped. Transfer to a medium bowl.

4. Squeeze shredded zucchini a handful at a time to remove as much excess water as possible and add to rice mixture; stir until well combined. Divide into 4 portions.

5. Toss long zucchini strips in a bowl with 1/8 tsp. each salt and pepper and 1/2 tbsp. oil; set aside.

6. Return nonstick frying pan to medium heat and add remaining 2 tbsp. oil. Set 1 portion zucchini mixture at a time on a wide spatula and shape into a 3 1/2-in. patty; slide into pan. Fry patties, turning twice, until deep golden brown and an instant-read thermometer in center reaches 160°, about 15 minutes total. Squeeze a little lemon juice over patties.

7. Spread muffins with mayonnaise. Set patties on muffin bottoms and top with tomato, onion, and a loose pile of zucchini ribbons. Set muffin tops in place.

PER BURGER 583 Cal., 51% (300 Cal.) from fat; 16 g protein; 34 g fat (4.8 g sat.); 57 g carbo (4.5 g fiber); 612 mg sodium; 110 mg chol. V





SUMMER SQUASH SALAD with CRISPY SHALLOTS

SERVES 4 (MAKES 5 CUPS) / 45 MINUTES

This raw salad shows off the beauty of a mix of squashes. Investing a little time to salt them, which pulls out moisture, ensures that the dressing doesn't get watered down. If you have zucchini blossoms, tear a few into strips and add them as well.

- 1½ cups thinly sliced shallots (3 large)
- ¼ cup vegetable oil
- 1½ lbs. mixed small, tender zucchini (4 in. long) and baby pattypan squash (2 in. wide)
- 1½ tsp. kosher salt
- ½ tsp. lime zest
- 3 to 4 tbsp. lime juice, divided
- 1 tbsp. packed light brown sugar
- 1 tbsp. Thai or Vietnamese fish sauce
- 1 garlic clove, minced
- ¼ tsp. minced fresh ginger
- ¼ cup coarsely chopped cilantro

1. Cook shallots with oil in a 10-in. frying pan over medium heat, stirring occasionally, until deep golden brown, 10 to 20 minutes; reduce heat if they start to brown unevenly. Lift shallots from oil with a slotted spoon and drain on paper towels. Set oil aside.
2. Meanwhile, slice zucchini into ¼-in. rounds and quarter pattypan. Put squash in a colander, sprinkle with salt, and gently toss to coat. Set aside 30 minutes to drain.
3. Stir lime zest and 3 tbsp. juice, the brown sugar, fish sauce, garlic, and ginger together in a medium bowl until sugar dissolves.
4. Blot zucchini dry between layers of paper towels. Add zucchini and cilantro to bowl with lime juice mixture and toss to coat; taste and add remaining 1 tbsp. lime juice if you like. Transfer to a shallow serving dish and top with shallots. Drizzle reserved oil over salad.

PER SERVING 214 Cal., 59% (126 Cal.) from fat; 5.9 g protein; 15 g fat (1.6 g sat.); 20 g carbo (1.7 g fiber); 645 mg sodium; 0 mg chol. GF/LC

Photographs by EVA KOLENKO



ZUCCHINI and CORN LASAGNA

SERVES 8 / 2 HOURS

In this vegetable-centric (and gluten-free) dish, zucchini takes the place of the usual pasta. You can use green or yellow squash, or both. A handheld slicer makes quick work of cutting the squash.

3½ lbs. green or yellow zucchini (10 medium), ends trimmed, thinly sliced lengthwise

1¾ tsp. kosher salt, divided

3 tbsp. olive oil, divided

½ cup chopped shallot

2 garlic cloves, chopped

2 cups raw corn kernels (from 2 or 3 ears corn)

1 tsp. fresh thyme leaves

15 oz. ricotta cheese

1¼ cups shredded parmesan cheese, divided

1 large egg, beaten to blend

¼ cup chopped basil leaves

2 tbsp. chopped chives

¼ tsp. pepper

1½ tbsp. butter, divided

1. Line 3 rimmed baking sheets with paper towels and arrange zucchini in a single layer on top. Sprinkle with 1½ tsp. salt and set aside 30 minutes.

2. Meanwhile, heat a grill to medium (350° to 450°). Heat 1 tbsp. oil in a medium frying pan over medium heat. Add shallot and garlic and cook, stirring constantly, until beginning to brown, about 2 minutes. Add corn and thyme and cook until corn is just hot, 2 to 3 minutes. Transfer to a medium bowl. Stir in ricotta, half of parmesan, the egg, basil, chives, pepper, and remaining ¼ tsp. salt.

3. Preheat oven to 375°. Press water out of zucchini with more paper towels and remove all paper towels from baking sheets. Brush zucchini all over with remaining 2 tbsp. oil. Grill half of zucchini, turning once, until grill marks appear, 2 to 4 minutes; transfer to rimmed baking sheets as cooked. Repeat with remaining zucchini.

4. Butter bottom of a 9- by 13-in. baking dish with ½ tbsp. butter. Arrange a quarter of zucchini ribbons crosswise in bottom of dish, overlapping slightly. Evenly spread a third of corn-ricotta mixture over zucchini. Repeat process 2 more times, ending with zucchini. Sprinkle remaining parmesan on top and dot with remaining 1 tbsp. butter.

5. Bake until lasagna turns golden brown, about 45 minutes, rotating dish halfway through for even browning. Let rest 20 minutes before serving.

MAKE AHEAD *Through step 4, up to 1 day, chilled; bake about 55 minutes.* 🍴

PER SERVING 283 Cal., 60% (172 Cal.) from fat; 15 g protein; 19 g fat (9.1 g sat.); 15 g carbo (2.5 g fiber); 492 mg sodium; 68 mg chol. GF/LC/LS/V





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Just like wine grapes, vanilla grown in different regions produces a range of nuanced flavors. Inspired by the single-origin ice cream line from Pasadena-based Choctál (choctal.com), we experimented with six vanilla extracts from around the world in our basic ice cream recipe, with six very different results.



HOW-TO

Segment an orange

For meals that look like a chef made them but are weeknight-realistic (page 96), learn the fast way to supreme an orange.



STEP 1

Cut the ends off the orange, then trim away all the peel and outer white pith, following the curve of the fruit.



STEP 2

Holding the orange, cut straight down a segment along an inner membrane.



STEP 3

Turn your knife and cut up the other side of the segment along the next membrane. Drop the segment into a bowl and cut the next ones the same way.

TASTE TEST

BEST GLUTEN-FREE FLOUR BLEND FOR TARTS

For our story about summer-fruit tarts (page 91), we put five gluten-free flour blends to the test in our Basic Tart Dough and the chocolate variation. The winner: **Cup4Cup Original Flour Blend** (\$17/3 lbs.; cup4cup.com for stores), which, as the name suggests, can sub in for regular flour in a 1-to-1 ratio. The doughs we made with it went together easily, rolled beautifully, and baked without a hitch.



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GOLD RUSH SPIRIT

Pisco—our forty-niner forebears' drink of choice—is making a tasty comeback.

By Sara Schneider

BACK IN THE DAY before the Transcontinental Railroad, when gold seekers were rushing the Sierra Foothills, most supplies bound for the West Coast came by boat around Cape Horn. The last port of call before hitting San Francisco was Pisco, Peru—convenient for loading up the hold with that city's namesake spirit. San Franciscans, newly rich from prospecting, made avid use of this cargo. Lore has it that the Pisco Punch served at the Bank Exchange Saloon on Montgomery Street (where the Transamerica Pyramid stands today) became the most popular—and expensive—cocktail in the city.

Although pisco was (and is) a high-proof spirit (that Punch had, well, punch), it's actually distilled from wine, making it a grape brandy. "Think of it as cognac without the wood," says Johnny Schuler, master distiller at Pisco Portón in the foothills of the Andes. Schuler makes pisco the traditional Peruvian way, which by law can't include oak aging or the addition of water to adjust alcohol levels after distillation. (Chileans claim invention rights too. There, distillers may age pisco in oak or add water.)

Pisco profiles vary, just as the flavors of the grape varieties used do. Look on the label for clues to the style. *Pisco puro* indicates it was made from only one grape; the variety most often named is Quebranta (smooth and mellow—often with notes of hay and banana). *Acholado* means that a blend of grapes was used; profiles range from bright and sassy to rich and nutty. And *mosto verde* is a richly textured style distilled from grape must.

Today, pisco is surging again in San Francisco and beyond. Thanks to passionate distillers like Schuler, quality is up as well—tempting West Coast barkeeps to play with this historic spirit. As for that Bank Exchange punch, the story goes that infamous creator Duncan Nicol took the recipe to his grave when Prohibition closed him down. RIP, we say. At *Sunset*, we're moving on with these four drinks, all from Western mixologists.



Sara tweets! Follow wine editor Sara Schneider for tasting tips, wine picks, and news: @SaraAtSunset.



Cuzco Mule

Pisco Latin Lounge at Destino,
San Francisco

CHEF-OWNER James Schenk

Mix 2 oz. **Quebranta pisco** and ½ oz. **lime juice** in a copper mug. Fill with ice and top off with **ginger beer** (about 3 oz.). Stir briefly, add 3 drops **Angostura bitters**, and garnish with a wedge of **lime**.

Pisco Sour

Andina, Portland

BAR MANAGER Eddie Johnson

Combine 2 oz. **Quebranta pisco**; 1 oz. each **lime juice**, **simple syrup**, and **pasteurized egg whites**; and 3 or 4 ice cubes in a cocktail shaker. Shake vigorously for about a minute. Strain into a chilled rocks glass (or martini-shaped glass) and add a couple of drops **Chuncho bitters** (from Peru; substitute Angostura bitters if you like). Squeeze in half a **Key lime** (or regular lime wedge) and drop it in.

SIP

Pisco picks

Sublime in cocktails, these piscos are delicious enough to sip on their own (though at 80 proof and up, they're not for delicate palates).



Barsol Primero Quebranta Pisco (Peru; \$25)

In this classic Quebranta-profile pisco, freshly cut hay and honey-suckle aromas are followed by a sweet core of stone fruit and pear on a long finish. It's rich and balanced.



Campo de Encanto "Grand & Noble" Pisco (Peru; \$40)

This one is bright and sassy, with exotic floral aromas on the nose. Peach headlines the fruit flavors over a nutty layer that's spiked with sweet spices, finishing with a citrus kick.



Capurro 2011 Acholado Pisco (Peru; \$40)

Rich texture carries a melbalike combo, with peach and almond flavors. At the same time, this pisco reveals the wine at its source, with apple and lime punching up a mellow palate.



Pisco Portón Mosto Verde (Peru; \$40)

Earthy aromas of grapeseeds and pithy citrus peel mix with herbal, grassy notes. A sweet rush of pear follows on a smooth, complex palate, with a lovely minerality on the finish. This pisco carries some weight. 

Arriba Peru

La Mar Cebicheria Peruana,
San Francisco

BAR MANAGER Aom Aphiradi Lee

Muddle 2 **strawberries** and 2 fresh **basil leaves** in a cocktail shaker until strawberries are mashed. Add 1½ oz. **pisco**, 1 oz. **lemon juice**, ½ to ¾ oz. **simple syrup** (depending on how sweet you like your drinks), and ice. Shake, then strain into a chilled martini glass. Top with 2 oz. **dry, aromatic white wine** (such as Torrontés or Gewürztraminer); garnish with a small **basil sprig**.

Peruvian Maid

Picca Peruvian Cantina,
Los Angeles

BARTENDER Matthew Wagner

Muddle 2 slices **cucumber** and 2 fresh **mint leaves** in a cocktail shaker just until cucumber is broken up. Add 1 oz. **lime juice**, ¾ oz. **simple syrup**, 2 oz. **pisco**, and ice. Shake, then strain over fresh ice into a rocks glass. Garnish with a **mint sprig** and cucumber slice.

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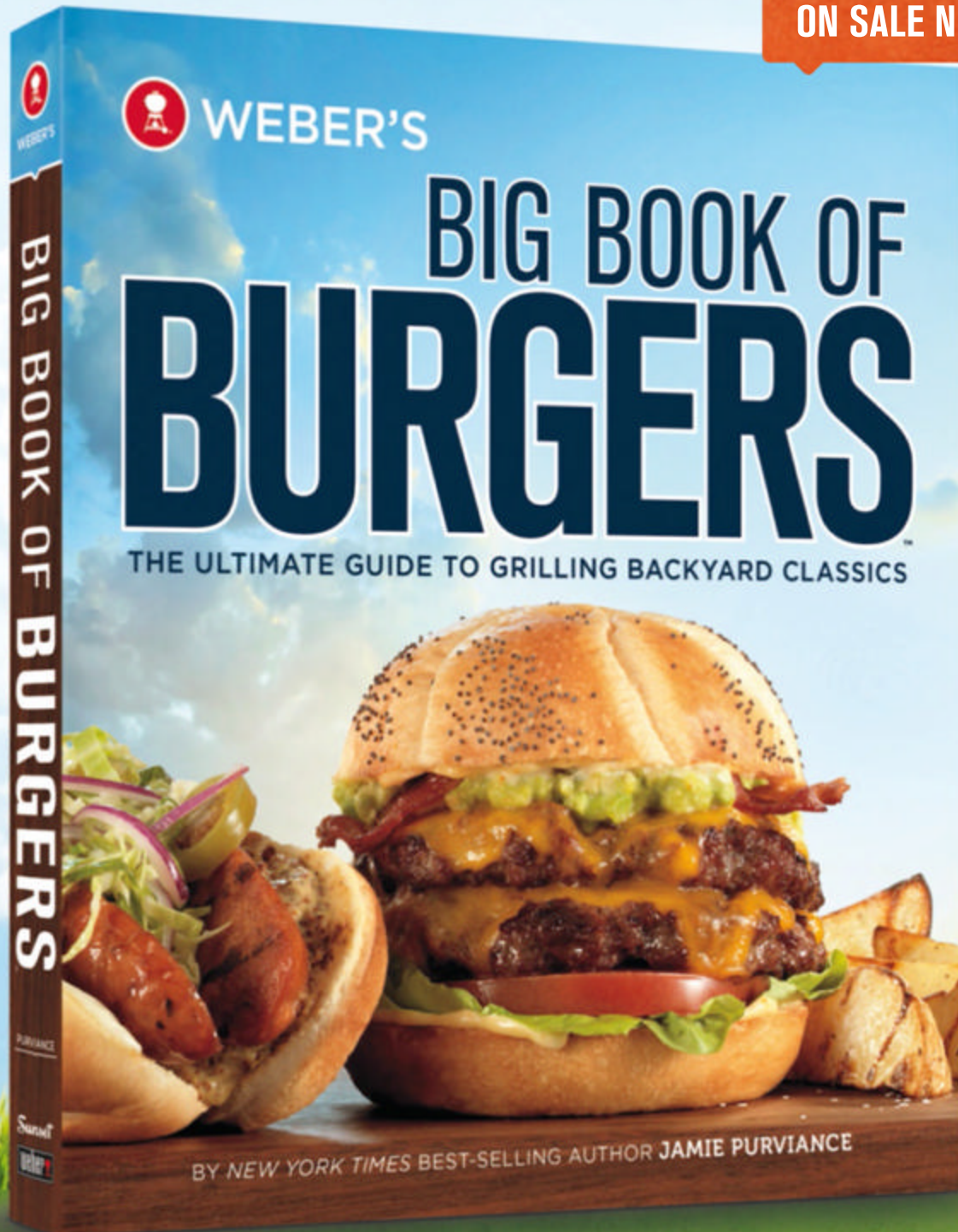
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Q. Next month, we'll be traveling up the Oregon Coast from Trinidad, California. Please recommend redwood hikes, things to see on the way, and a place to stay in Astoria. —LISETTE JOHNSON

DEAR LISETTE For a walk among big trees, we really like the James Irvine Trail in Prairie Creek Redwoods State Park—the moderate 4.5-mile hike leads you beneath towering redwoods before bringing you to impossibly lush Fern Canyon. Heading north, you can't travel the Oregon Coast without visiting a lighthouse: Cape Blanco Lighthouse in Cape Blanco State Park is an elegantly simple gem. Surreally sandy Oregon Dunes National Recreation Area is another must-see, as is the Oregon Coast Aquarium in Newport. In Cannon Beach, hike to Ecola State Park (above) for views of Haystack Rock, then hit Bill's Tavern and Brewhouse for prize-winning ales and good fish and chips. Finally, Astoria has one of our favorite hotels anywhere: the very elegant Hotel Elliott.

Q. My hometown is required to reduce water use by a whopping 32 percent. To comply, I want to redo my front yard—remove the lawn and dig up and pot some of my favorite thirsty plants. Advice, please! —LYNN BAILEY, BAKERSFIELD, CA

DEAR LYNN First, right now in midsummer, don't do anything that will increase your plants' water needs, such as digging up and putting plants into containers. Potted plants always require more water than the same plants in the ground. A better solution: Cover the ground around them with a 2-inch layer of mulch (don't pile it against stems) to prevent evaporation, then give the plants a slow, deep soak—just enough to moisten the ground 18 to 24 inches down—and as needed through summer. If they're not too big, protect plants from the hottest sun with shade cloth. As for the lawn, for now, let it go brown or smother it beneath a 4- to 6-inch layer of mulch. Fall's the best time to replace lawn with unthirsty grasses and shrubs (plant right through the mulch), and perhaps a wide path of permeable paving like decomposed granite. 🌱

Q. I want to paint the exterior brick of my home white. I was told it's hard to get the paint to stick and hold up against the elements. Any tips? —ANGELA M., BOULDER, CO

DEAR ANGELA Painting exterior brick is a great quick way to update your home's look, but it can be challenging. Sherwin-Williams paint expert Rick Watson assures us that it's doable, provided you're working with aged (non-glazed) brick in good condition. (Mortar needs to be in good condition too; if it isn't, repair it before you start painting.) First, wash the brick with a neutral pH cleaner, rinse thoroughly, and let dry. Next, test the absorbency of the brick by sprinkling water on the surface—if it penetrates quickly, the brick is ready to paint. Now prime the brick with a latex masonry conditioner recommended for exterior use. Allow the primer to dry for 24 hours. Then follow with two coats of exterior acrylic paint.



Jill Soderlund made over her whole house with paint—including brick pillars in her entry courtyard (see April, page 39).

Email your questions about Western gardening, travel, food, wine, or home design to asksunset@sunset.com.

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Greek Vegetable Salad (Serving: 4)

- 1½ lbs broccoli florets cut into bite-sized pieces
- ½ lb asparagus, trimmed and cut into pieces
- 1 red bell pepper, cut into small pieces
- 1 jar (14.75 oz.) Cara Mia® Marinated Artichoke Hearts, drained & roughly chopped
- 1 can (5.75 oz.) black olives, halved
- 6 oz. grape tomatoes
- 4 oz. feta cheese crumbles
- ¼ cup toasted pine nuts

Directions: Bring about 3 cups of water to a simmer in a shallow pan. Add the broccoli and asparagus and cook for 60-90 seconds, just until crisp-tender. Drain and move to an ice bath to stop the cooking. After about 5 minutes, drain from the ice bath and transfer to a large bowl. Stir in the bell pepper, artichoke hearts, olives, and tomatoes. Stir well until the vegetables are evenly distributed. Add in the feta cheese and stir well. Pour about half of the greek vinaigrette on and stir well, to distribute the dressing, repeat. Cover the salad and refrigerate for at least 30 minutes. Stir in the pine nuts just before serving.

Greek Vinaigrette (Serving: 4)

- 1/2 cup STAR® Olive Oil
- 1/4 cup STAR® Red Wine Vinegar
- 1 garlic clove, minced
- 1 tbsp. sugar
- 1 tbsp. fresh oregano, chopped
- ½ tsp. ground mustard
- Salt and pepper to taste
- Combine, stir & enjoy!





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